

Vol. 74

THE

NATIONAL PROVISIONER

RECEIVED

MAY 15 1926

No. 20

CHICAGO AND NEW YORK

Copyright, 1926, by The National Provisioner, Inc.
Title Registered in U. S. Patent Office.

MAY 15, 1926

Published every Saturday by The National Provisioner, Inc., Old Colony Bldg., Chicago, Ill.

Entered as second-class matter, Oct. 8, 1919, at the postoffice at Chicago, Ill., under the act of March 3, 1879

Subscription Price: United States, \$3.00; Canada, \$4.00; All Foreign Countries in Postal Union, \$5.00

THE CASING HOUSE

HOG — BEEF — SHEEP
CASINGS

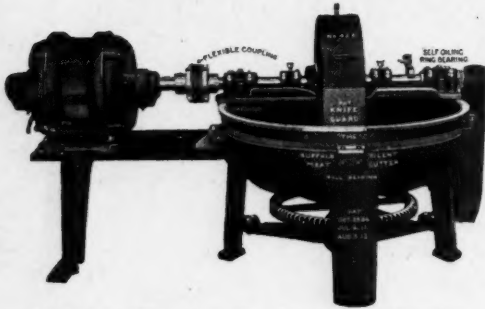
BERTH. LEVI & Co., Inc.
ESTABLISHED 1882

NEW YORK
BUENOS AIRES

CHICAGO
HAMBURG

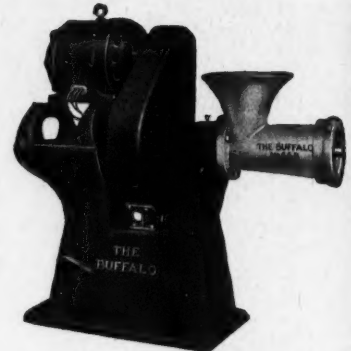
LONDON
WELLINGTON

PRODUCE BETTER SAUSAGE WITH "BUFFALO" EQUIPMENT



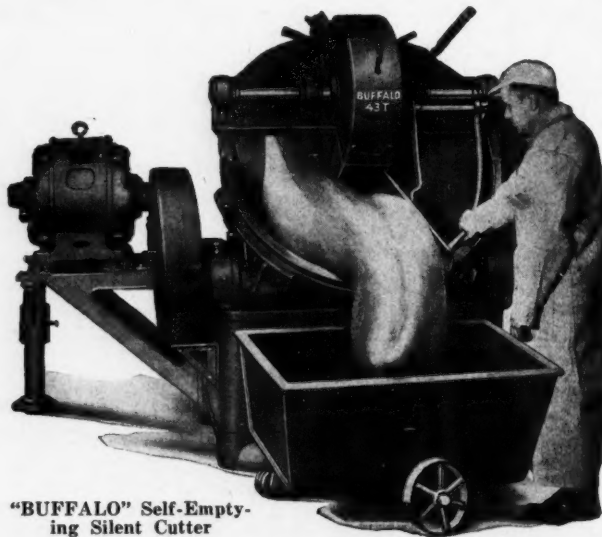
Packers' Favorite, No. 43-B "BUFFALO" Silent Cutter, strongest and most durable cutter on the market. Clean and sanitary—no meat can work out of the bowl. Made in 7 sizes.

Before buying new sausage machinery, write for copy of our new Catalog M. It will take about 5 minutes of your time and may save you hundreds of dollars.



Model No. 66-B Grinder equipped with chain drive and roller thrust bearings. Made in 4 sizes.

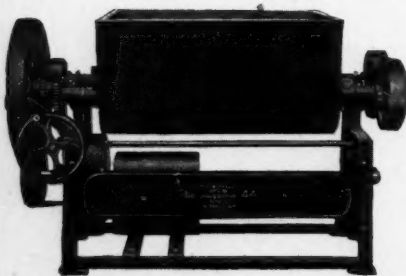
Empties the bowl
in 15 to 20 seconds
without touching
the meat



"BUFFALO" Self-Emptying Silent Cutter

Most wonderful
Self - Emptying
Silent Cutter ever
produced

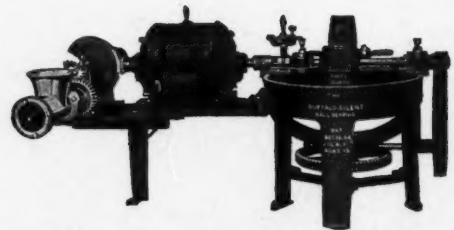
Write for list of satisfied users



"BUFFALO" Mixers with center tilting hopper. Strong, sturdy, dependable. Mixes thoroughly. Made in 6 sizes.



"BUFFALO" Up-right Stuffer. Easiest and fastest working hand stuffer ever invented.



"BUFFALO" Silent Cutter with motor and grinder direct connected. Can also furnish pulley to run mixer from same motor. Made in 4 sizes.

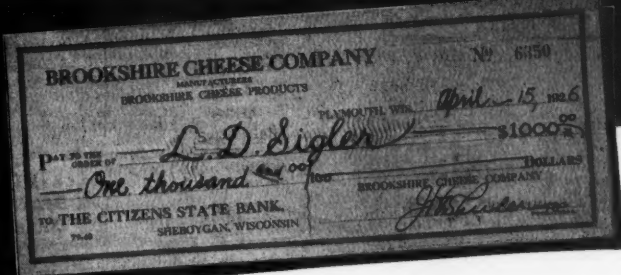
We have specialized in the manufacture of Sausage Machinery for 56 years

JOHN E. SMITH'S SONS CO.

Home Office:
50 Broadway,
Buffalo, N. Y.

Patentees and Manufacturers

Branch Office:
4201 S. Halsted St.,
Chicago, Ill.



Mr. L. D. Sigler, of Cadillac Produce Co., Cadillac, Michigan, Winner of

\$1000⁰⁰ New Name Prize Contest

Lakeshire

is the new name that has been selected by the judges of the Contest from more than 20,000 names submitted. We wish to extend our heartiest congratulations to Mr. Sigler and to express our appreciation to the host of friends in the retail and wholesale trade who have taken such a keen interest in the Contest and who have participated in it.

Simultaneously with the change of the name of the cheese the firm name will be changed to "The Lakeshire Cheese Company" and all future announcements will carry that signature. The new name is sufficiently like the old so there will be no confusion in the minds of your customers, and you have our promise that the same fine quality and service will be maintained in Lakeshire products that have characterized Brookshire products since the beginning of the business.

The Brookshire Cheese Co.

Plymouth ~ ~ ~ Wisconsin

174 Duane St., New York City

50 Additional Prize Winners in Brookshire Contest

From among the hundreds of exceptionally good name suggestions entered, it has been difficult to select those of greatest merit. However, after careful consideration of every name submitted, those entered by the following contestants have been adjudged worthy of special award. To each of the following we are sending a five-pound loaf of cheese:

J. K. Cooper, Chicago, Ill.	A. F. Madge, E. Chicago, Ind.	W. P. Pleasant, Chillicothe, O.
F. E. Dowler, Athens, Ohio	J. A. O'Connell, Chicago, Ill.	E. B. Andrews, Lewistown, Mont.
G. R. Shepard, Des Moines, Ia.	R. M. Putman, Johnstown, Pa.	A. Davis, Indianapolis, Ind.
F. W. Miller, Chicago, Ill.	M. J. Asselin, Calumet, Mich.	John Crowley, Chicago, Ill.
Grace Roberson, Terrel, Tex.	Gladys M. Provost, Rome, N. Y.	Arthur Harms, Potter, Wis.
B. Kraus, Chicago, Ill.	J. E. Simmons, Okla. City, Okla.	I. C. Barnhart, Oakaloosa, Ia.
Miss Ethel Harper, Paris, Ky.	L. J. Turcotte, Fitchburg, Mass.	K. Oppenheimer, Savannah, Ga.
G. Canation, Bad Axe, Mich.	Marsh L. Brown, Chicago, Ill.	Frank Gunther, Brooklyn, N. Y.
Wm. Ruggie, Philadelphia, Pa.	Floyd Rubbins, Frankfort, N. Y.	W. T. Woodson, Chicago
David Hoff, Seattle, Wash.	F. M. Wheeler, Evanston, Ill.	John V. Mravetz, Cleveland, Ohio.
W. R. Darling, Boston, Mass.	J. Glassman, Sleepy Eye, Minn.	
M. Shanks, Buffalo, N. Y.	Louis J. Kiefer, Vincennes, Ind.	
J. C. Demes, Chicago, Ill.	C. F. Richie, Denver, Colo.	
R. J. Brown, Chicago, Ill.	G. F. Ruder, Wahpeton, N. D.	
J. T. Elliot, Logansport, Ind.	Fred Van Horn, Arcola, Ill.	
E. H. Ramsey, Jacksonville, Fla.	Robert L. Cruik, Salina, Kans.	
K. Rowe Hincey, Ottumwa, Ia.	E. T. Farrington, Dayton, Ohio	
E. D. Fletcher, West Salem, O.	Karl J. Hummes, Salina, Kans.	
S. Richards, So. Blytheburn, Pa.	W. Werner, Dorchester, Mass.	
Reavis H. Jordan, Windsor, Mo.	T. Kline, Kalamazoo, Mich.	





The O. K. Shear, Kut Angle Hole Plates and Knives

WHY THEY PLEASE SAUSAGE MAKERS

From all over the country, manufacturers of quality goods who pride themselves on making only the finest product, especially summer sausage and pure pork sausage, are using the Superior No. 6-O. K. Plates and Knives in their grinders. The O. K. Knives and Plates make a clean cut product, retaining the binding quality of the meat. They do not crush or smear. They do not heat the meat. They double the life of the grinder and use only two-thirds the power.

The Plates are reversible and can be used on both sides. The holes are on

The O. K. Shear Cut Plates and Knives are fully guaranteed. If not satisfactory after ten days trial your money will be refunded.

an angle and give the meat a free flow through the plates.

Knife arms are designed to hold the blades at proper angle, to cut with radius of holes, and do not push the meat through outer edge of plate against the cylinder wall.

The Superior No. 6 Plates contain one inch more cutting capacity, which means more holes than the old-style plates. For example, 5/64" plate contains 3,300 holes, or 1,300 holes more than the old style. The 1/4 plate has 1,340 holes or 158 more holes than the old style, and others in proportion.

The Specialty Manufacturers Sales Co.

Represented by Chas. W. Dieckmann

Main Office

Chicago, Ill.

2021 Grace St.

12 Packing Companies

Now Using

55

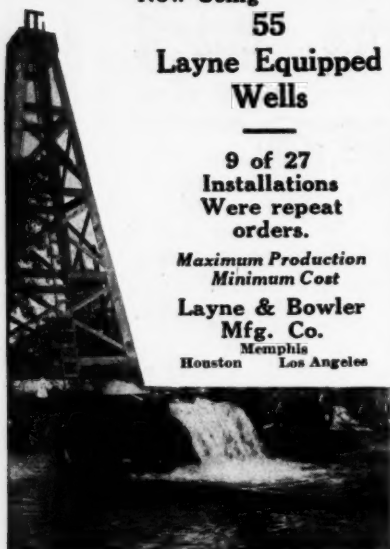
Layne Equipped
Wells

9 of 27
Installations
Were repeat
orders.

Maximum Production
Minimum Cost

Layne & Bowler
Mfg. Co.

Memphis
Houston Los Angeles



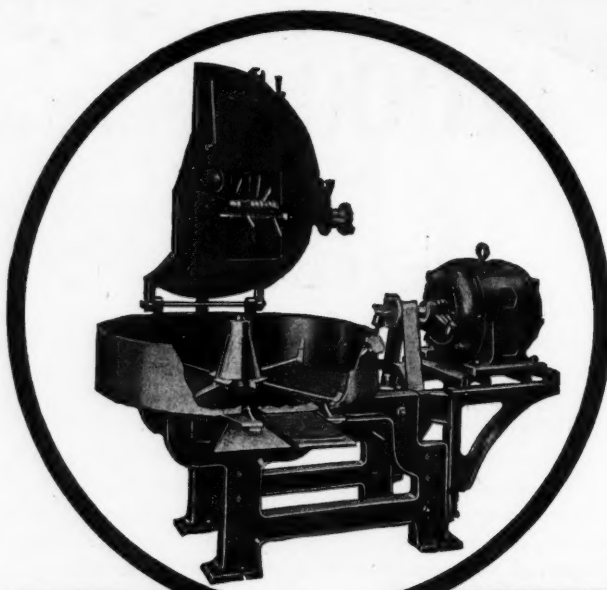
OAKITE CLEANS

better—cheaper—faster

THERE is an easy, quick way for superintendents and purchasing agents of packing plants to find out how to clean ham boilers, ham racks, trimming tables, meat choppers, floors and equipment better, cheaper and faster. Simply ask to have one of our service men call. He will demonstrate, under actual working conditions. Then compare results. A post card to us will bring him to you. No cost or obligation.

OAKITE

Industrial Cleaning Materials and Methods
OAKITE IS MANUFACTURED BY OAKLEY CHEMICAL CO.
204 THAMES ST., NEW YORK N.Y.



The Perfection Silent Cutter

Somebody Is in the Market

for a new Silent Cutter right now. We ask the Sausage Maker or Packer to at least investigate the merits of the new

Perfection Silent Cutter

It's not an experiment—rather the result of 30 years of experience.

You'll be pleasantly surprised if you ask present users about the merits of this machine.

Why not write us today?

R. T. Randall & Co.

331 and 333 N. Second St., Philadelphia, Pa.



How the Industry Has Changed!

In the old days the packer was a man whose activities were confined to the winter months and whose distribution was strictly local in scope. Then came the refrigerator car . . . filling so vital a need that nowadays progressive packers, large and small, seek to be in control of the refrigerator cars that they need.

Through North American Car Leasing Service, many of these packers enjoy all the advantages of owning cars with a minimum of expense. They get clean, modern, well insulated cars and yet have no depreciation or obsolescence charges — no expensive upkeep — no heavy capital outlay. Won't you let us send you our illustrated folder on this important subject? . . . Address

North American Car Corporation, 327 South La Salle St., Chicago, Illinois

North American
~CAR LEASING SERVICE~
CHICAGO ~ TULSA ~ NEW ORLEANS

Chop more at less cost with "Enterprise" No. 156

An efficient belt-driven chopper with a capacity per hour of 2,000 lbs. Equipped with extra heavy pulleys, 20x3¼", running 300 r.p.m. with 5 to 7 h.p.

No gears. Pulleys are placed directly on socket shaft.

"Enterprise" No. 156 runs smoothly and silently. It will save time and labor for you. It will produce more cut meat than a corresponding size of geared

chopper.

Distance from ring to floor is 26¼ in. Carriers can be run under chopper.

Four sets of the famous "Enterprise" knives and plates furnished with each chopper (including knife and plate for fat).

Ask for chopper catalog. There's a size and style for every need, hand, steam, or electric, in the "Enterprise" line.

THE ENTERPRISE MFG. CO., OF PA.,
Philadelphia, U. S. A.

No. 3



MATHIESON
Chemicals

Anhydrous Ammonia
Aqua Ammonia
Caustic Soda
Soda Ash
Liquid Chlorine
Bleaching Powder

THE MATHIESON ALKALI WORKS INC.
250 PARK AVE. NEW YORK CITY

PHILADELPHIA PROVIDENCE CHICAGO CHARLOTTE

Deal Direct with the Manufacturer

Non-Stop Records in Branding

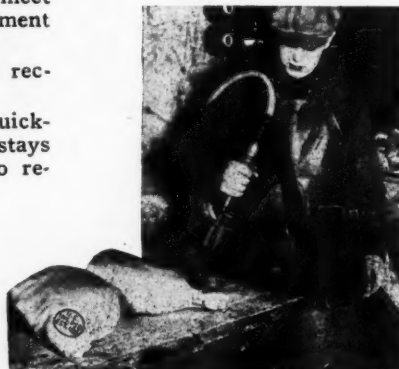
Everhot Branding Torches meet the packers' greatest requirement—**SPEED.**

Everhot Torches make speed records.

The branding iron heats up quickly to proper temperature and stays there for hours. No stops to re-heat irons.

Everhot No. 1500-A is designed especially for packers. The one-gallon tank hangs from the operator's shoulder. Naturally the whole unit is portable. The Torch itself is light and easy to operate. Burns ordinary gasoline.

Write us for full information and prices



Everhot No. 1500-A is designed especially for packers.

EVERHOT
America's Brand Makers
EVERHOT
MANUFACTURING CO. MAYWOOD, ILLINOIS

HY-GLOSS
MARGARINE CARTONS

Protect the Product

HY-GLOSS Paraffined Cartons are unexcelled; are used by the leading Oleo Manufacturers of the country. They attract the attention of the discriminating buyer.

**National
Carton Company**
Joliet, Ill.

The Stockinet Smoking Process

U. S. Letters Patent No. 1,122,715



Saves
Labor
Trimming
Shrinkage



Smoke Your Meats in Stockinets and Get Uniformity, Sanitation, **SQUARE Butts and Appearance**

To get large sales, your Mr. Quality should have the assistance of Mr. Stockinet appearance

Numerous Packers Throughout the Country Are

Why Not You?

For Further Particulars Write or Phone

Thomas F. Keeley, Licensor

516 East 28th Street, Chicago, Ill.

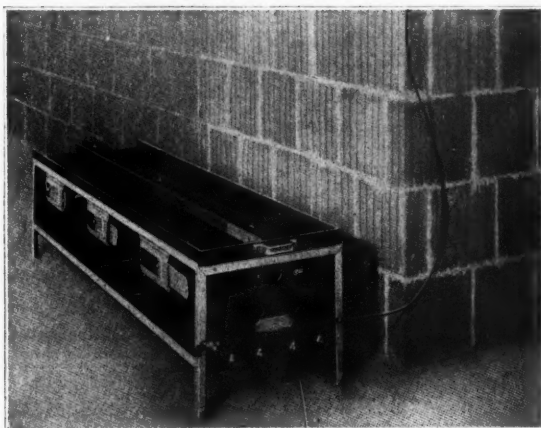
Telephone Calumet 0349

Attention! Sausage Makers

You can maintain high quality and at the same time produce at a 50% Lower Fuel Cost if you will smoke your sausage with Crane Oilgas Smokers.

Accurate tests have proved this to be true. Due to the scientific construction of these burners, perfect combustion is obtained consuming 90% air and only 10% kerosene.

No odor
of any kind
Absolutely safe
Even steady heat
Low cost of
operation



Patent applied for

Less labor
Excellent color
Plenty of smoke
Less sawdust

Generates common kerosene oil into a pure hot gas flame having no smoke or odor. Installation can be completed in a few minutes.

B. F. Nell & Company

620 West Pershing Road

Chicago, Ill.

Manufacturers of Equipment and Supplies for the Meat Industry



THE WHITE BACON SKINNER

Motor
Driven

Easy
to operate

It saves 3% in
product
It saves 50% in
labor

Pat. Pend.

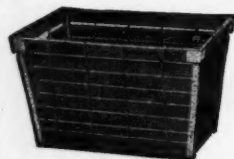
SAM B. WHITE 227 EDDY STREET
PROVIDENCE, R. I.

KLEEN KUP

The Package
That Sells
Its Contents

Big packers as well as hundreds of retailers use this snow-white paper package for their sausage meat because it keeps the product fresh and clean. Because it carries their name and trade-mark directly into the home. It is used extensively because of its advertising value.

Mono Service Co.
NEWARK NEW JERSEY



When you
think of

Baskets

THINK
OF

LIGHTEST STRONGEST
BEST

A. Backus, Jr. & Sons
DEPT. N.
DETROIT, MICH.



It's Popularity is well deserved

"DICK'S"

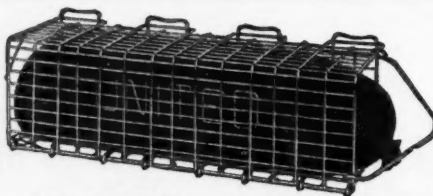


No. 84/9

ALBERT JORDAN CO.
24 West 22nd St.,
New York, N. Y.

Sole agents for

PAUL F. DICK
Esslingen a. N.
Germany



The "United" Improved Sausage Mold

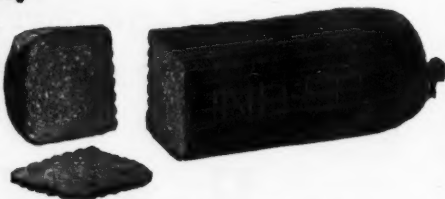
Identify your product by using the improved patented clasp lettering mold. Branded products always sell best. "United" lettered molds are practical, inexpensive and effective.

Mold furnished with or without letters.

Mold is electrically welded at every intersection of wire. Construction is superior to any other on market. Ingenious clasp eliminates use of pin for fastening mold closed. Not necessary to tie sausage to mold. Bars welded across bottom hold sausage securely during smoking process.

If your jobber cannot supply you write us direct.

United Steel & Wire Co.
Battle Creek, Mich.
Atchison, Kans.



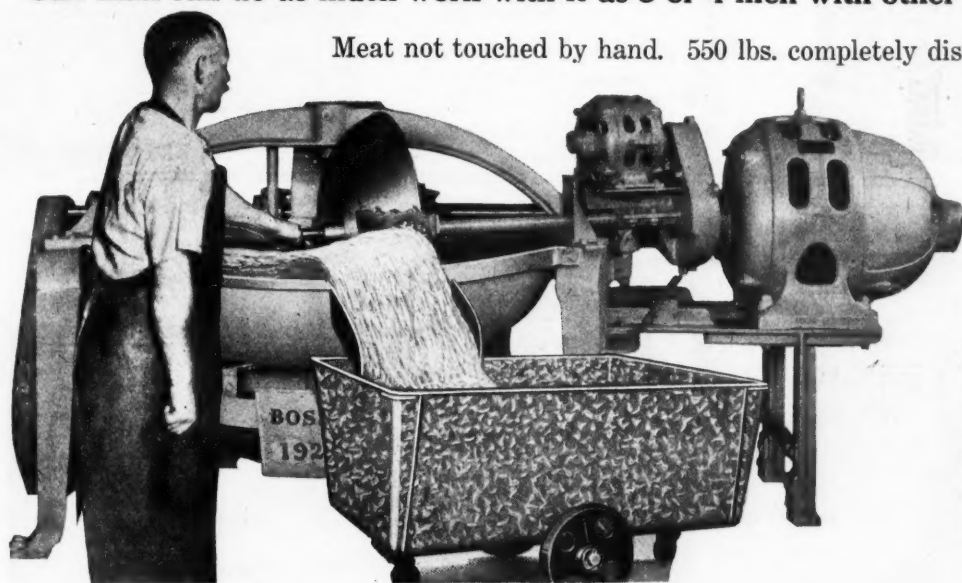
The "UNITED" produces uniform size sausage. Increased sales and profits are results from branded meat put up in this form.

PATERSON PARCHMENT PAPER CO.

PASSAIC, NEW JERSEY

For Making Highest Grade Sausage at Lowest Cost, Use "BOSS" JUMBO CUTTER AND MIXER WITH UNLOADER World's Largest and Fastest

One man can do as much work with it as 3 or 4 men with other machines.



Meat not touched by hand. 550 lbs. completely discharged in 30

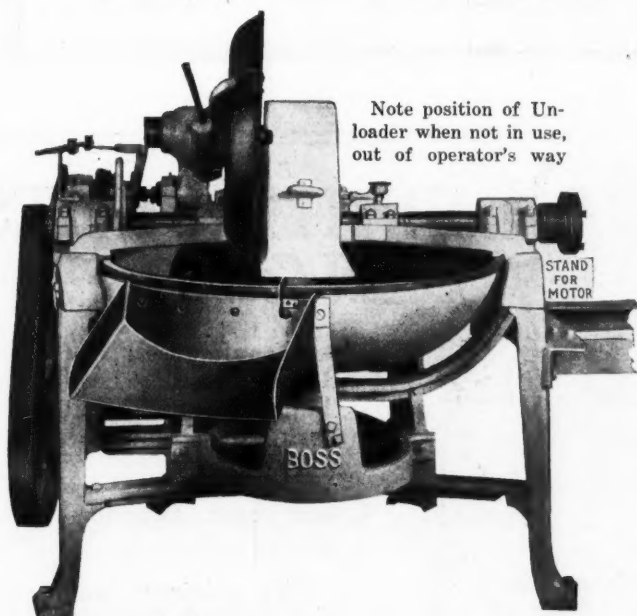
seconds by
revolving
Unloader
held in
Cutter Bowl.
Diameter
of Bowl,
56 inches
9 knives
40 Horse-
power
Capacity,
550 lbs.

Simplest, fastest and cleanest way to empty Revolving Cutter Bowls. A new invention.

"BOSS" Meat Cutters With Unloader

(Patented April 28, 1925)

Wonderful! Efficient! Satisfy Owners, Operators and Inspectors



Note position of Un-
loader when not in use,
out of operator's way

Investigation and Comparison prove all we
claim for our "BOSS" Cutters with or
without Unloaders.

They are up-to-date and built to replace
the obsolete old timers.

Illustration to the left shows our 43 in.
bowl "BOSS" Cutters with 6 or 7 knives
and Unloader.

Note Coupling for motor connection.

Note Bowl free and open in front to push
truck up close for easy loading or unload-
ing of bowl.

Note gear guard below, also extensions on
knife hood for easy work and protection of
operator.

Note main knife shaft bearing on frame
close to legs, assuring rigidity for fast,
perfect work.

THE CINCINNATI BUTCHERS' SUPPLY CO.

CHICAGO BRANCH
3907-11 S. Halsted St.

Killing
Outfits

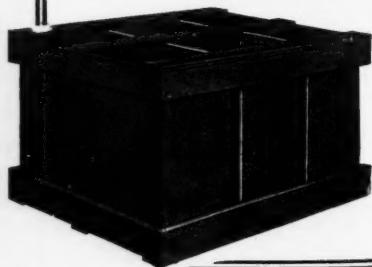
Manufacturers
"BOSS" Machines

Sausage & Rendering
Outfits

Factory and Main Office: 1972-2008
Central Ave., CINCINNATI, OHIO

THE MODERN BOXES

Nabco, Veneer, Wire-bound Boxes for Strength—Security



Save in Freight Save in Handling
Save in Nails Save in First Costs

Send us your specifications now and we will prove to you how to save from 25 to 40% in traffic charges.

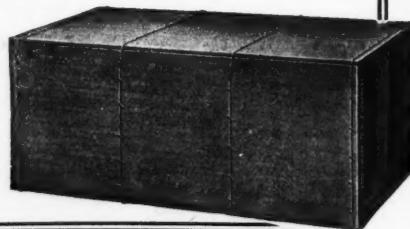
NATIONAL BOX CO.

General Offices

1101 W. 38th St., Chicago, Ill.

Eastern Offices:

1011 Liberty Bldg., Philadelphia, Pa.
Room No. 623-150 Nassau St., New York City
Southern Office: Natchez, Miss.



BAGS

for

Fertilizer
Tankage
Sausage

Beef
Pork
Mutton

Ham and Bacon Slips, Barrel Tops, Sheetings,
Beef and Butter Cloth, Wrapping Burlap, etc.

Importers and Manufacturers

Central Bag & Burlap Co.

Office and Factory

4523 S. Western Blvd.,

Chicago, Ill.



73-75% Solid
75% Flake

A commercial product of highest quality.
Manufactured especially for the refrigeration trade.

Booklet on Alkalinity—Ammonia Leaks
—Corrosion and Complete Refrigeration Table on request.

Stocks in principal Commercial Centers

THE DOW CHEMICAL COMPANY
Midland Michigan
NEW YORK SAINT LOUIS

**Standard 1500-lb.
Ham Curing Casks**



Write for Prices and Delivery
Bett Bros. Mfg. Co. WARSAW, ILLINOIS

The **UNITED STATES
CAN Co.** CINCINNATI



Manufacturers of
Lithographed Lard
Pails, Cans and Sheet
Iron Lard Drums

Our customers are
our best advertisement

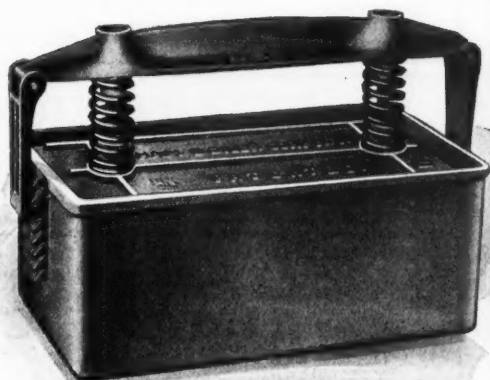
We originate and
design labels that will
sell your goods

Write us for complete information

A Good Investment

An outlay for Adelman Ham Boilers is not an expense but an investment. The saving in shrinkage and superior product with resultant increased sales proves this.

Leading packers and provisioners continue to equip with them exclusively. There must be a reason.



Made in oval and square shapes

Ham Boiler Corporation

1762 Westchester Ave.

New York City

Factory: Port Chester, N. Y.

"NIAGARA BRAND" Genuine Double Refined Saltpetre (Nitrate of Potash) and Double Refined Nitrate of Soda

Also Refined Nitrite of Soda. All Complying with Requirements of the B.A.I.

MANUFACTURED BY
Established 1840

BATTELLE & RENWICK

80 MAIDEN LANE
NEW YORK

VAN GEUNS BROS.

Groningen, Holland
Telegraph Addr. "Casings"

are buyers of
Hog Casings
Offers solicited

BECHSTEIN & CO., Inc.

SAUSAGE CASINGS

CHICAGO: 723 West Lake Street
LONDON: 5 St. Johns St., Smithfield, E. C.

NEW YORK: 50 WATER STREET
Telephone Whitehall 9328

OPPENHEIMER CASING CO.

Importers and Exporters of

New York
London
Hamburg

SAUSAGE CASINGS
CHICAGO, U. S. A.

Toronto
Wellington
Buenos Aires
Tientsin

SHEEP	HOG	BEEF
CASINGS		

Importers - Manufacturers - Exporters

CALIFORNIA
BY-PRODUCTS CO.

Main Offices Eastern Branch
995 Market St. 461 Eighth Ave.
SAN FRANCISCO NEW YORK

M. BRAND & SONS

SAUSAGE CASINGS

FIRST AVE. AND 49th ST.

NEW YORK

S. OPPENHEIMER & CO.

Sausage Casings

Chicago, 2700 Wabash Ave.
Hamburg 8—Luisenhopf

London, 47 St. John St., Smithfield
73 Boulcott St., Wellington

96-100 Pearl St., New York

Hammett & Matanle CASING IMPORTERS

23 & 24 ST. JOHN'S LANE
London, E.C.1.

Correspondence Invited

ALEXANDER'S CASINGS, LTD.

133 Tooley St., London, S.E.1, Eng.

Selected Sheep and
Continental Hog Casings

AGENT: Henry Kruger, 220 N. State St.,
Chicago. Room 411. Phone Dearborn 8734

The Irish Casing Co.

Manufacturers, exporters, importers
SAUSAGE CASINGS

Arbour Hill, Dublin, Ireland
Sheep Casings a Specialty

NEW YORK BUTCHERS' SUPPLY CO., Inc.

SAUSAGE CASINGS AND
SUPPLIES

513 Hudson St., NEW YORK, N. Y.

PHONE GRAMERCY 3665

Schweisheimer & Fellerman

IMPORTERS and EXPORTERS OF
Sausage Casings

Selected Hog and Sheep Casings a Specialty
Ave. A, cor. 20th St., New York, N. Y.

EARLY & MOOR, Inc.

Importers
Exporters

SAUSAGE CASINGS

139 Blackstone St.
Boston Mass.

"The Skins You Love to Stuff"

M. ETTLINGER & CO., Inc.

Importers, Exporters and Cleaners of Sausage Casings. A large
stock of all kinds of casings constantly on hand

Established 1903

12 COENTIES SLIP, NEW YORK

THE INDEPENDENT CASING & SUPPLY COMPANY

1335-1347 West 47th St., Chicago

Hammerbrookstr 63/67 2, Hamburg

SAUSAGE CASINGS

IMPORTERS

EXPORTERS

Massachusetts Importing Company

Importers HIGH GRADE SAUSAGE CASINGS Exporters

Direct Importers of Russian, Persian, Chinese Sheep
78-80 North Street and Hog Casings BOSTON, MASS. U. S. A.

Tel. Rhineland 4817

THE AMERICAN CASING CO.

Importers and Exporters

SAUSAGE CASINGS and SPICES

401-3 East 68th St. New York City

Los Angeles Casing Co.

714-16-18 Ducommun Street

LOS ANGELES, CALIFORNIA

Sausage Casings

MANUFACTURERS
Poultry Foods
Tallow and Oils

BUYERS OF
Beef Cracking
Calf Skins

CONSOLIDATED BY-PRODUCT CO.

West Philadelphia Stock Yards

30th and Race Streets

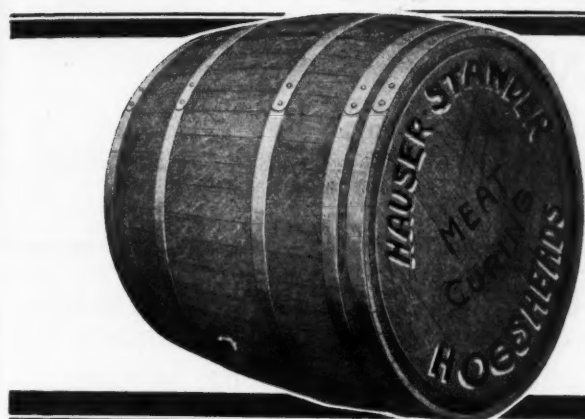
Philadelphia, Pa.

MANUFACTURERS
Beef, Sheep and Hog Casings
all Descriptions

Beef Wessands a Specialty

IMPORTERS OF

High Grade Hog and Sheep
Casings



**Like Old Wine and
Good Friends**

Hauser-Stander standard curing hogsheads improve with old age — and we never knew them to wear out. They are lifetime investments.

Hauser-Stander Tank Co.
Spring Grove and Ammen St.
CINCINNATI OHIO

SAUSAGE CASINGS

THE BRECHT COMPANY

ST. LOUIS

NEW YORK

ESTABLISHED 1853

BUENOS AIRES

HAMBURG

Patent Casing Company

617-23 W. 24th Place, Chicago, Ill.

The Pioneer of Sewed Casings

Our Specialties:

Sewed Beef Casings

Sewed Hog Bungs

Sewed Bladders

Manufactured Under Sol May Methods

REX-BRAND

Complies with
B. A. I. Requirements

The King of Nitrates

Write for Prices
Immediate Deliveries

Double Refined Nitrate of Soda

Prompt Shipment

STAUFFER CHEMICAL CO.
CHAUNCEY, NEW YORK

SAN FRANCISCO SALT REFINERY
SAN FRANCISCO, CALIFORNIA

CHICAGO OFFICE: 111 W. WASHINGTON ST.



CASINGS PRODUCE CO., Inc.
80½ Pearl St. New York City
TEL. BROAD 3589

*Cleaners and Importers Sheep
and Hog Casings*

E. E. SCHWITZKE, Pres.

Codes: Cable Phones
Oro Address Yards 1414
Bentleys "TROSHANLEY" Yards 1616

T. E. HANLEY & CO.

Sheep, Beef and Hog Casings

*Certified Sausage Casing
Color*

Sausage Flour

Office and Factory
40th Street and Packers Avenue
UNION STOCK YARDS
Chicago, Ill.

Wire or Write Your Offerings and
Inquiries

When You Write
The Advertiser
Mention
THE NATIONAL PROVISIONER

SAYER & COMPANY, Inc.

Peoria and Fulton Sts., Formerly Wolf, Sayer & Heller, Inc. CHICAGO, ILL.

Sausage Casings and Sausage Room Supplies

New York London Hamburg Montreal Sydney Christ Church, N. Z.

THE DRODEL CO., Inc.

Import **Sausage Casings** Export
336 Johnson Ave. Brooklyn, N. Y.

J. H. BERG CASING CO.

Importers **Sausage Casings** Exporters
946 W. 33rd St. Chicago, Ill.

Sausage Casings

HARRY LEVI & COMPANY

842 WEST LAKE STREET

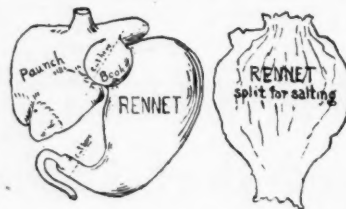
Importers and Exporters

CHICAGO

Save the Rennets!

From Young Milk-Fed Calves

We pay the highest market price at all times for selected rennets from young milk-fed calves. Any age from one day old up, as long as the animal is living on milk, cured and prepared as per our directions.



The Large End of a Rennet Is the Most Valuable Part; Save All of It When Cutting It Out.

Rennets Can Be Put Up by Either the Flat Salted or Dry Blown Method.

If you have facilities for preparing Rennets by the Dry Blown Method, we would prefer to have them put up in that way, and we offer a more attractive price than for the salted variety.

Write for prices, directions, and other information
on the preparation of Rennets for market. Do it now.

Chr. Hansen's Laboratory, Inc.

Little Falls, N. Y.

Toronto, Canada

Cudahy's Selected Sausage Casings
Hog · Beef · Sheep
CAREFULLY CLEANED UNIFORMLY SELECTED

The Cudahy Packing Co., U.S.A. 111 W. Monroe St., Chicago.

You Press the Button— But She Don't Come

"Lost the juice," it is explained. The elevator expert is sent for—and "stuff piles up."

Now in the Ridgway Elevator when you "press the button," so to speak, she never fails to come so long as the boiler holds together.

Many plant executives do not appreciate what it means to have elevators that never fail to function.

The Ridgway Elevator is so sim-

ple and so perfect in its performance,

It just goes and goes without a hitch from one year's end to the other.

You will please notice it is not only the little fellows who have to be careful on equipment that get Ridgway Elevators but our customers are the greatest in the land.

Such concerns have the price to retain big Engineers and Big Engineers are found among:

Standard Oil Co.
Cluett, Peabody & Co.
H. J. Heinz Co. ("57")
Crane & Co. (Dulton)
Packard Motor Car Co.
United Gas Imp. Co.
Larkin & Co. (Buffalo)
General Electric Co.
Penn. R. R.
International Harv. Co.

Standard Underground
Cables Co.
John Wanamaker
John Morrell & Co.
Christie Brown & Co.
(Toronto)
Firestone Tire & Rub. Co.
Consolidated Gas Co.
(N. Y.)
Remington Typewriter Co.

Lukens Steel Co.
Procter & Gamble Co.
(Ivory Soap)
E. I. Du Pont de Nemours
& Co.
United States Gov't
Sears, Roebuck & Co.
United States Steel Co.
Dow Chemical Co.

Ask these folks why they

"HOOK 'ER TO THE BILER"

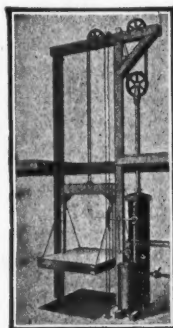
Craig Ridgway & Son Co.

Over 3,000 in Daily Use

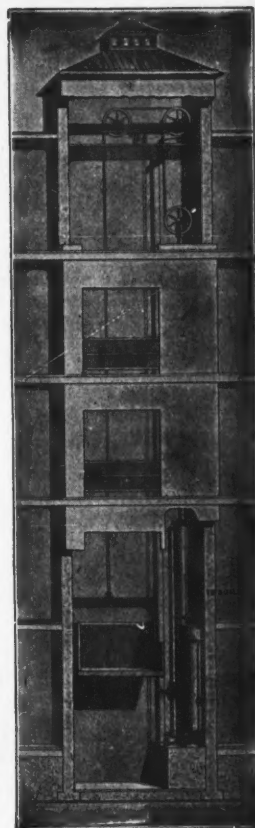
COATESVILLE, PA.



Direct Acting



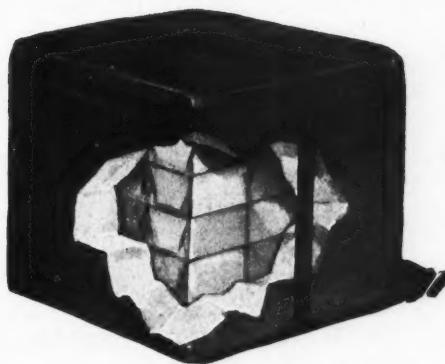
Double Geared



This thick wall protects your goods

Shippers of perishable and semi-perishable goods everywhere are learning about the advantages of containers made from Balsa. This is the unique wood that is lighter than cork, strong as pine and has the property of insulating against heat and cold.

Goods shipped in boxes made from Balsa Wood do not suffer from temperature changes and rough handling in transit. They get to their destination in the same condition as when they left you. Write for particulars about boxes made according to your own needs. There's an office near you.



THE FLEISCHMANN TRANSPORTATION COMPANY

Balsa Box Department

New York
699 Washington Street

Baltimore
Boston

Buffalo
Cincinnati

St. Louis

Langdon, D. C.
Peekskill, N. Y.

Chicago
327 S. La Salle Street

San Francisco
Seattle



*Strong Re-enforcement
Where Strength Is
Needed*

*Prompt Delivery from
Stocks Carried in Hill
City, Minn., and Chicago*

Place Your Contracts for National Woodenware Lard Tubs

Your demands necessitate tubs of strength—made from substantial woods—built to give service. To fulfill these requirements requires the resources of a manufacturer who has at his command the finest of woods.

Located in the heart of Minnesota forests, we have available the best hard and soft woods—so necessary to the making of serviceable tubs. Thorough kiln drying prevents shrinkage and reduces waste.

Write us your requirements and we will furnish quotations

NATIONAL WOODENWARE COMPANY

West 43rd Street and South Racine Avenue

CHICAGO

THE NATIONAL PROVISIONER

Copyright, 1926, by The National Provisioner, Inc. Title Registered in U. S. Patent Office.

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

Entered as second-class matter at the postoffice at Chicago, Ill., under the act of March 3, 1879.

Vol. 74

Chicago and New York, May 15, 1926

No. 20

When Do "Paper Profits" Fool the Packer?

**They Are Real Only When Product
Has Been Sold for More Than Cost
And a Margin Has Been Realized**

Can a man do business on imaginary money?

Does it seem possible any man would plan his buying of raw material, improvements to his manufacturing plant, and other permanent expenditures on a sum that appears to be real at the end of one business period—but which has vanished in part or entirely by the next?

This is the situation packers operate under when they figure their "paper" profits are actual profits.

Paper profits have a real function in industry, but that function is not to supply funds for actual expenditures.

They are used rather for protection in the fluctuating value of inventories, being available to cover losses on a declining market, and becoming real only when product has been sold and a margin realized.

Only Safe When They're Real.

The packinghouse executive would do well to remember that only when the paper profits appearing on his profit and loss sheet have materialized into dollars and cents can they be safely used for actual expenditures. They have then ceased to be paper profits.

The profit exists only when goods have actually been sold for more than they cost.

Every time a car of hams or bellies or other product is sold at a loss—in the belief that the loss can be made up later—just that often the packer increases his chances of failing to make a showing at the end of the period.

To make up losses, the profitable car *must be sold at a margin wide enough to cover losses on the unprofitable, and to show a satisfactory return on the investment in both cars.*

In these days of narrow margins it

is not often that a sufficient profit can be made on one lot of meats to cover loss on another—and still make money. Reliance on paper profits to cover such losses too often has disastrous results.

Replacement Cost Brings Loss.

The trend of the markets for some time past has been such that the replacement cost of product is usually greater than the cost of the previous lot sold, and sometimes even greater than the selling price.

It is under such conditions that cars sold at a loss are more than ever likely to result in a financial deficit at the end of the year.

No great quantity of product is on hand in packinghouse cellars this year, but there is a good deal of evidence that dependence is being placed on present and future paper profits.

It is on the basis of these profits that some packers appear to feel able to pay the very high prices for hogs that have

been prevailing for some time past.

Unless packers can see a cutting profit in the hogs they buy each day, they must be trading on the paper profits appearing on stocks on hand, or gambling on the future.

An article on "The Role of Paper Profits in Industry," by George E. Putnam, of Swift & Company, recently appeared in the "Harvard Business Review."

In an effort to bring about a better understanding of the subject, Mr. Putnam has shown the background for paper profits in terms of stocks owned by the average investor.

He shows the falsity of any investor's paper profits as an actual means of income or financial return, and that they become real only when he cashes his investment and retires from the market.

In industry paper profits cannot be realized on in this way, for the business man's investment is a continuing one. Their use to him is as a reserve against falling prices and nothing more.

Where paper profits are recognized as such and held as a reserve, a company's financial problem takes care of itself.

But more often the executive feels pleased with his apparent profits, and begins spending money or incurring obligations on the basis of what he regards as his increased returns.

Borrowing money on paper profits to raise cash for dividends, to increase fixed investment or for carrying larger inventories, this writer believes is sure to result in trouble.

Mr. Putnam's article is reproduced by THE NATIONAL PROVISIONER in the belief that, if packers will study it and obtain a better understanding of this "will-o-the-wisp" of the packing industry, much financial embarrassment will be avoided.

When Figures Fool You!

Suppose a packer's profit and loss sheet for a given period shows a "profit" of \$12,000.

Is this *actual* profit, or is a certain percentage of it *paper* profit?

Is he warranted in using all of this profit, or must he hold a certain percentage of it as a reserve against inventory losses?

If \$9,000 of the \$12,000 profit shown is the equivalent of the increases in inventory values, **then the actual profit is only \$3,000.**

The importance of knowing the proportion of paper profits in any statement is vital.

Read an expert's analysis of paper profits—their use and the damage they can do—in the accompanying article.

The Role of Paper Profits in Industry

By George E. Putnam.*

The term "paper profits" clearly implies the idea of realizable profits that have not yet been turned into cash—that is, profits existing only on paper.

The term is used most consistently in this sense by investors and speculators when estimating the profits they would actually realize if they sold their securities at the current market price. Such estimates may serve as a guide to their selling operations.

When the paper profit approaches the goal which the investor or speculator has

*Harvard Business Review.

set, or when it is endangered, he considers whether or not it should be converted into cash, that is, into a realized profit.

It is difficult for the manufacturer or merchandiser of a large volume of goods to apply the term in its literal sense to his own business. Unlike the investor who may know off-hand, or can easily determine, the cost of most of his securities, the head of a large business would hardly find it worth while to make laborious comparisons between the cost of all his products and their market value.

A task of this kind would necessarily be burdensome, and the results would be practically valueless as a guide to business policy.

When the executive wants to know how his business is progressing, he calls for a profit and loss statement. No mention is made of paper profits in this statement, and, where the inventories have been valued at cost, he may feel justified in assuming that it contains no paper profit.

Regards Earnings as Realized Profit.

For the most part he regards the earnings shown in his profit and loss account as a realized profit because he is constantly making sales and realizing a profit.

If he speaks of his paper profits at all, it is only as some vague and incalculable part of his earnings which were easily gained as the result of buying and selling on a rising market.

During the war years, for example, when profits in industry were unusually large and when business men generally were accused of making unreasonable profits, the customary retort of manufacturing and trading companies to the charge was that their profits were largely paper profits.

This summary explanation was intended to be the last word on the subject. The notion it was meant to convey, and quite rightly, was that large profits had been made fortuitously through rising prices and not as the result of a deliberate attempt on the part of business to take toll from the public.

Unfortunately, the real meaning and significance of the term to business policy was scarcely appreciated at all, and it is doubtful whether it is appreciated any more now than it was then.

Paper Profits Need Attention.

In the writer's opinion, paper profits are, for all practical purposes, as definite and calculable a thing in industry and trade as they are in any other field. And the significant part they play in business management and in business cycles is a matter deserving of far more attention than has yet been given to it.

In order that the principles underlying the whole problem may be put into a proper setting before applying them to industry, attention will first be given to the nature of paper profits where the investing classes are concerned.

Investors' Paper Profits.

At the present time, the thousands of investors who make it a practice to buy

securities primarily for the sake of the regular income they afford are deriving solid comfort out of the tremendous rise that has taken place in security prices during the past two years.

Nearly all classes of investors have made large paper profits. Even the conservative bond buyer who invested \$50,000 in railroad, public utility, and industrial bonds in January, 1924, now finds that he has a paper profit of \$3,500 to \$4,500.

The stockholder, of course, has fared much better. Industrial stocks bought outright for \$50,000 in May, 1924, can now be sold for more than \$70,000.

The general advance in the stock and bond market has greatly enhanced the value of the capital belonging to security owners, though their income in the form of dividends and interest is probably no larger than it was before.

It is easy to understand why investors should be happy in the knowledge that all has gone well with their investments. There is also good reason why they should be elated over the fact that they can sell their securities for 10 per cent, 20 per cent, or 40 per cent more than they paid for them, especially if they made their investments with the aid of borrowed money.

What Good is Paper Profit?

But where they have invested their own funds in stocks and bonds for the purpose of getting an income, and expect to go on deriving an income from that source, what good does a paper profit do them?

The intelligent investor knows, or will soon discover, that if he sells his securities in order to take his profits, and then reinvests in other equally good securities, he will gain nothing on the exchange unless he is able to reinvest his funds in securities which are selling for less than their investment worth. But it is not easy for the ordinary investor to find bargains of this kind when he wants them.

Trying to Cash Paper Profits.

The average security buyer who tries to make a profit by getting out of one group of investments and into another will usually find that other securities of the same grade have appreciated in value quite as much as his own, so that the only way he can convert his paper profits into profits that will immediately increase his interest and dividend income is by the substitution of inferior bonds and shares in which the element of risk is obviously greater.

It should be pointed out, however, that a conversion of this kind, if profitable, could have been made just as profitably before security prices rose.

It is impossible for the average investor to derive any permanent gain from a general rise in security prices if he stays in the market for income purposes. His paper profits are ephemeral.

The same may be said of any cash profit he realizes from the sale of securities if he reinvests the profit for income purposes. All such profits will be wiped out by paper losses when security prices fall. They contribute nothing to his income, nor, in the long run, to his ability to increase his expenditures.

Naturally, he may be tempted by the magnitude of his paper profits to borrow money and buy this or that luxury which he has never before felt he could afford.

Foolish to Borrow on Paper Profits.

But in yielding to a temptation of this kind he is only mortgaging his future income. Later on, he will be forced to reduce his expenditure by a corresponding amount in order to pay off the bank loan.

Where the investor who has bought outright with his own funds wishes to "cash in" his paper profits and increase his income, his safest course is to sell his securities, withdraw from the market, and wait for a fall in security prices.

During the period of waiting he can keep his funds on deposit in a savings bank at interest; he can buy notes and acceptances having a maturity of three or six months; or he can buy bonds maturing in one, two, or three years, anticipating as best he can the time when long-term bonds and stocks will again become attractive investments.

Cannot Save All of Paper Profits.

It should be noted, however, that in resorting to such tactics, one cannot save all of the paper profit.

The interest received on bank deposits, highly marketable acceptances and short bond maturities is uniformly low, so that the investor will necessarily get a smaller income during the waiting period.

Taking this factor into account, it will be seen that the investor does not profit by the full difference between the price at which he sells his securities and the price at which he buys them back. Even if he waits until security prices return to the level where he made his original purchase, and then "buys in" at that price, he has not saved all of his paper profits because his income was lower during the period of waiting.

Paper Profits in Industry.

Turning to the question of paper profits in industry, it may be stated at the outset that the phenomenon of paper profits has been as comforting to the business executive as it is now to the investing classes, although the executive has not clearly recognized the phenomenon under that name.

Having no clear-cut conception of the part which paper profit may play, he assumes, quite naturally, that his business is better off by the amount of "profits" shown in the profit and loss account. He also believes that the extra profits which come from buying and selling on a rising market cannot be distinguished from any other form of profit.

For the business man's attitude on these points, the accounting authorities have been largely responsible.

Having evolved a procedure that worked well so long as the level of prices remained fairly stable—namely, the procedure of taking inventories at cost, or at the market if lower than cost, so as to rule out unrealized inventory profits—they have been slow to devise a procedure that would serve its purpose equally well during a period of unstable price levels.

Danger in Profit and Loss Statements.

The truth of the matter is that a danger lurks in every profit and loss statement when prices are rising or when the price level is already inflated.

The profit and loss account makes no distinction between trading or manufacturing profits actually realized and paper profits growing out of the rise in inventory values. The two are commonly regarded as one and the same thing; in fact, according to the generally accepted rules for calculating profit, they are the same.

Nothing would seem more logical than

(Continued on page 42)

Start Campaign for Better Hides and Skins

Plans for a nation-wide campaign to improve the quality of raw hides and skins were outlined by the United States Department of Agriculture and approved at a recent conference by representatives of farmers, cattlemen, dairymen, butchers, hide dealers, tanners and shoe manufacturers.

Millions of dollars are annually lost to producers of the raw material and consumers of finished leather goods through imperfections in raw skins and hides which result from faulty skinning and curing, careless and excessive branding, and the effects of diseases and parasites.

Secretary of Agriculture Jardine, speaking before the conference, told of the enormous quantity of leather used in this country for shoes and harness, and of the great waste that might be avoided by producing a better quality of raw material for leather making.

To Improve Hide Quality.

"I hope," he continued, "that a cooperative basis for operating can be devised that will enable the producer to get a price that will encourage him to take more pains in skinning his animals and curing the hides than he feels is possible under present circumstances, or that he will be able to get shoes that will wear longer and harness that is more durable and less expensive."

"In other words, if we are going to reach our objective we should put up better goods at a better price, which will probably encourage demand."

Secretary Hoover, in his talk before the conference, said "the one theory of economy that will hold water is that of the elimination of waste. If you can bring about the elimination of waste in the production of raw leather-making material you will first benefit the farmer, then cut the cost of leather production, and in the end benefit the consumer."

Committee to Work Out Problems.

In line with the department's plan to eliminate waste and improve the quality of raw material, an advisory committee will be appointed to work primarily on the economic aspects of the several technical problems and to enlist cordial support for the campaign.

Other committees will be appointed by Secretary Jardine, one to work on the problem of grubs, insects, diseases, and branding; another on the problem of skinning and curing; a third on classification and marketing; and a fourth on statistics.

The elimination of grubs, ticks, and other insect pests, and the prevention and cure of diseases will pay the farmer and cattleman well in increased milk and beef production. The department has long fostered such movements as a means of increasing the profits to livestock men. The packing and leather industries will add the force of their publicity and educational campaigns to further encourage these practices, first as a means of producing healthier and more profitable livestock, and finally to secure a better quality of hide.

The loss due to the cattle grub has been estimated at from \$50,000,000 to \$100,000,000 annually, a loss which is felt by several industries. Butchers and packers lose money on hides that have grub holes in them, hides with five or more holes being discounted, according to trade custom, one cent a pound. The tanning industry as a whole prefers grub-free hides. For certain uses a single hole in the hide makes it unserviceable. The grubs perforate the skin along the back of the animal, thus damaging the portion which is of the greatest value when the hide is tanned, and the extra handling of hides necessary in classifying them as to grub-biness is an economic loss.

Losses from Careless Handling.

Faulty skinning and curing are responsible for tremendous annual money loss, especially in those hides taken off and cured on the farm and ranch, or by town and country butchers. The department has repeatedly emphasized the fact that this condition can be remedied only by making it more profitable to take more care in skinning and curing.

The practice of hammering down the price of a hide simply because of its

"country" origin must be eliminated, if improved methods of skinning and curing are to become effective. "Flat" buying of country hides must go before general improvement can be brought about. It will be the duty of the committee on this subject to work out practicable ways to improve the methods of skinning and curing in the country, which can be demonstrated by the department and kept constantly before the public through the agricultural and trade press.

Plan for Marketing Hides.

The approved plans also call for a committee on marketing and classification of hides. A system of marketing and classification that is fair to all interests will be worked out. It is in this work that the success of the cooperative effort will be determined, because it will show whether or not the smaller producers of hides are getting anything for their greater care and labor in improving quality.

A fourth committee will devise better means for obtaining more accurate statistics, especially in connection with the supply of country hides.

All of these forces, working in harmony and to a definite end should, it is believed, result in improvement in the quality of raw hides and skins.

Meat at the Sesqui-Centennial Exposition

Situated on a main aisle in the Palace of Agriculture, with a frontage of nearly 100 feet, the livestock and meat industry will be represented at the Sesqui-Centennial Exposition to be held in Philadelphia from June 1 to December 1 by one of the largest and most attractive exhibits ever staged by the industry.

More than 2500 square feet of space have been secured in the agricultural building, in which most of the other food industries will be located. This large scale participation has been made possible by co-operation between the U. S. Department of Agriculture, the National Live Stock and Meat Board, the Institute of American Meat Packers, and member companies of the Institute.

Eight separate exhibits and a number of artistically painted panels will make up the attraction.

Model Packinghouse on Display.

The model packinghouse exhibit, owned by the Institute, which shows the progress of the meat animals through a modern plant, will occupy a large center booth. This outstanding exhibit has been displayed on a number of occasions and always has been a center of interest.

The Institute's illuminated steer, a flashing device which shows the different cuts of beef and stresses the nutritive value and methods of preparing the lower-priced cuts, is being rebuilt and revised.

Two brand new exhibits, one mechanical and the other operating with a flasher, also will be shown. These are new being built by Raymond Paul, the commercial artist who built the model packing plant and the illuminated steer.

The former exhibit will stress meat's food value as a builder of bodily strength and energy by showing people moving about in a great city, performing all types of labor. The other will give a complete word and illustrated picture of the importance of eating a balanced diet, including meat. All of meat's virtues as a food will be described.

Expect 30 Million People at Exhibit.

This exhibit, and the other two described, will do much to impress upon the 30,000,000 people who are expected to attend the exposition meat's important place in the diet, and thus help to improve the consumer's opinion of meat and his use of it.

Near these exhibits a dinner table will be placed, containing the foods which are necessary to good health. Meat, of course, will be prominently featured on it.

Between these exhibits and the model packing plant will probably be a model retail meat store window, showing cleverly-made reproductions of cuts of meat.

Department of Agriculture to Cooperate.

Along the back wall of the large booth which will contain the model packinghouse will be illustrated panels dealing with the food value of meat, Federal meat inspection, and similar matters. These panels will be furnished by the United States Department of Agriculture.

At one end of the exhibit the Department of Agriculture will show, by means of attractively painted, colorful panels, the conversion by live stock of roughage and other materials not suitable for human consumption into one of the nation's most healthful foods.

INSTITUTE MEETINGS COMING.

A large attendance is promised for the meeting of the Purchasing Section of the Institute of American Meat Packers on May 28, the program for which was announced in the last issue of THE NATIONAL PROVISIONER.

In addition to five interesting talks relating to packinghouse purchasing, there will be a special period for a general discussion of purchasing practice and problems. Packers and their purchasing agents are urged to attend. The meeting begins at 10:30 a. m.

The Operating Section will meet at the Institute offices on June 3. An interesting and instructive program has been arranged.

Some of the topics will be "Delivery of Packinghouse Products by Team and by Truck," "Cause and Cure of Slimes," "Storeroom and the Handling of Supplies," and "Superannuation and Disability Pensions for Employees." The complete program appeared in THE NATIONAL PROVISIONER of May 1.

WESTERN REGIONAL MEETINGS.

Plans are progressing rapidly for the six annual regional meetings of the Institute of American Meat Packers, which will be held during June in western packinghouse centers.

President Oscar G. Mayer, W. W. Woods, executive vice president, and W. Lee Lewis, director of the Institute's Department of Scientific Research, will attend the meetings to explain the services available to members from the Institute's various committees and service departments.

The complete schedule of meetings follows:

Date.	Region.	Place.
June 7.	Middle Southwest	Oklahoma City, Okla.
June 8.	Southwestern	Dallas, Tex.
June 14.	Southern California	Los Angeles, Calif., Central Manufacturers' Club at 2 p. m.
June 15.	Northern California	San Francisco, Calif., First National Bank Bldg. (afternoon).
June 18.	Pacific Northwest	Portland, Ore., Multnomah Hotel at 2 p. m.
June 22.	Colorado, Wyoming, Montana	Denver, Colo., Stockman's club at 2 p. m.

It is expected that every member company of the Institute in the regions concerned will be represented at some of these meetings.

Carcass beef sells chiefly on its good looks. What ruins the looks of a carcass? How should the carcass "splitter" work to prevent this? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

DOLD OMAHA PLANT CHANGES.

A number of changes have been announced at the Omaha, Nebr., plant of the Dold Packing Co., following the recent transfer of W. F. Price to Buffalo, N. Y., as first vice-president and general manager of all Dold plants. All promotions were made from within the Omaha organization, which in itself is a tribute to Mr. Price and the very efficient personnel with which he surrounded himself at Omaha.



SOLON BURKHART

Solon Burkhardt has been appointed general manager of the Omaha plant, succeeding Mr. Price. Mr. Burkhardt has been comptroller at this plant since 1920, and is well versed in every phase of packinghouse operations. He joined the Dold organization in 1911, coming to Omaha in 1920, and has been one of the most popular men in the organization.

H. D. Hunt, plant superintendent, has been made assistant manager and superintendent of the plant. Mr. Hunt is one of the best-known packinghouse superintendents in the business.

H. L. MacWilliams, the energetic young



HARRY D. HUNT

head of the provision department, has been made sales manager, in charge of pork operations, while H. L. DeFord is assistant sales manager, in charge of beef and sausage operations.

The Omaha organization also includes R. J. Robertson as general purchasing agent, C. H. Reinhardt as traffic manager, Frank Harmon as head of car route sales, and W. H. Johnson as assistant office manager and credit man.

BOOSTING "RED HOTS."

An attractive placard, printed in three colors, advertising the appetite appeal and food value of "Red Hots" has just been offered to member companies of the Institute of American Meat Packers by the Institute's Department of Public Relations and Trade. A large number of orders already has been received, indicating that the placard has met with the favor of the packers.

It will be printed on heavy white cardboard, size 11 by 18 inches. Two illustrations will appear on the placard—one showing a pretty girl about to eat a "Red Hot" sandwich, and the other a dish of frankfurters and potato salad.

Both illustrations will be printed in three colors and the words "Red Hots" will be printed in large letters. Space has been set aside for the company name and trademark of every company ordering.

Inasmuch as all orders received from all member companies will be consolidated and printed at one time, the Institute has found it possible to quote the unusually low maximum price of \$36.00 per thousand for the posters, with the cost of imprinting extra. If a larger number of orders is received than that on which this price is quoted, the price will be lower.

The cards will be suitable for display, both in retail meat stores and at roadside refreshment stands, since the illustrations give the double appeal of eating frankfurters in sandwiches and serving them at the home dinner table. The drawing from which the illustrations are made alone cost several times more than the price for 1,000 of the placards.

All orders for placards must be received at the Institute office by May 22.

FOOT-AND-MOUTH IN MEXICO.

Effective May 7, an order issued by the U. S. Department of Agriculture establishes quarantine regulations to prevent the introduction of foot-and-mouth disease into the United States, from Mexico where that livestock disease has recently been discovered for the first time.

Since the disease is in the southern portion of Mexico the menace is still at a considerable distance, and the regulations are purely of precautionary measure.

Do You Know?

How are your hogs cutting out, Mr. Packer?

Do you know, or do you merely guess—and hope you are coming out all right?

Under present conditions, the wise packer will make a test of his hogs every day. Overhead has a bad habit of eating up all the profits unless you watch it closely.

By using THE NATIONAL PROVISIONER'S Short Form Hog Test, you will know how you stand. Fill it out with your own figures and see where you come out!

Know what you are doing, and dodge the "pawnbroker"!

SWENSON EVAPORATORS-

*The Recognized Standard
for Animal By-Product Liquors*

Swenson Evaporator Company

(Subsidiary of Whiting Corporation)

HARVEY, ILL. (Chicago Suburb)

Our Experiment Station at Ann Arbor is equipped to make tests on a commercial scale (under the direction of Prof. W. L. Badger) on

problems involving evaporation, crystallization, heat transfer, etc., at a moderate charge.

THE NATIONAL PROVISIONER

Chicago and New York

Official Organ Institute of American
Meat Packers

Published Weekly by

The National Provisioner, Inc.

(Incorporated Under the Laws of the State of
New York)

at the Old Colony Building, 407 So. Dearborn
St., Chicago.

Eastern Office, 15 Park Row, New York.

OTTO V. SCHRECK, President.

PAUL I. ALDRICH, Vice-President.

OSCAR H. CILLIS, Sec. and Treas.

PAUL I. ALDRICH, Editor and Manager

GENERAL OFFICES.

Old Colony Bldg., 407 So. Dearborn St.
CHICAGO, ILL.

Telephone Wabash 6742, 0743, 3751.
Cable Address "Sampan," Chicago.

EASTERN OFFICES.

15 Park Row, New York.
Telephone Barclay 6770.

Member

AUDIT BUREAU OF CIRCULATIONS
ASSOCIATED BUSINESS PAPERS, INC.

Money due THE NATIONAL PROVISIONER should
be paid to the Chicago office.
Correspondence on all subjects of practical
interest to our readers is cordially invited.

Subscribers should notify us by letter be-
fore their subscriptions expire as to whether
they wish to continue for another year, as
we cannot recognize any notice to discon-
tinue except by letter.

TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID.

United States	\$3.00
Canada	4.00
All Foreign Countries in the Postal Union, per year	5.00
Single or Extra Copies, each10
Back Numbers, each25

Is Your Paper Late?

THE NATIONAL PROVISIONER is put on
mail trains in Chicago every Saturday be-
fore 11 a.m. It should reach you
promptly.

*If there is any delay, please save the
wrapper, mark on it the hour of delivery
to you by the carrier, and send it to THE
NATIONAL PROVISIONER, Old Colony Bldg.,
Chicago, Ill.*

This will aid us in obtaining proper
service for you from the Post Office.

INSTITUTE OF AMERICAN MEAT PACKERS.

President—Oscar G. Mayer, Oscar Mayer & Com-
pany, Inc., Chicago, Illinois.

Executive Vice President—W. W. Woods, Institute
of American Meat Packers, Chicago.

Vice Presidents—J. J. Fellin, John J. Fellin & Co.,
Inc., Philadelphia, Pa.; Myron McMillan, J. T. Mc-
Millan Company, Inc., St. Paul, Minn.; F. S. Snyder,
Batchelder & Snyder Co., Boston, Mass.; E. A.
Cudahy, Jr., Cudahy Packing Co., Chicago.

Treasurer—John T. Agar, William Davies Co., Inc.,
Chicago.

Chairman of Institute Plan Commission—Thos. E.
Wilson, Wilson & Co., Chicago.

Central Administrative Committee—Oscar G. Mayer,
Oscar Mayer & Co., Inc., Chicago; Thos. E. Wilson,
Wilson & Co., Chicago; G. F. Swift, Swift & Com-
pany, Chicago; F. Edson White, Armour & Company,
Chicago; Jay E. Decker, Jacoe E. Decker & Sons,
Mason City, Ia.; A. T. Rohe, Rohe & Brother, New
York, N. Y.

Directors—For three years: A. T. Rohe, Rohe &
Brother, New York City; T. P. Breslin, Standard
Packing Co., Los Angeles, Calif.; J. A. Hawkinson,
Allied Packers, Inc., Chicago; W. F. Schluderberg,
Wm. Schluderberg-T. J. Kordle Co., Baltimore, Md.;
Thomas E. Wilson, Wilson & Co., Chicago. For two
years: Charles E. Herrick, Brennan Packing Co.,
Chicago; G. F. Swift, Swift & Company, Chicago;
W. H. White, Jr., Atlanta, Ga.; Elmore M. Schroth,
The J. & F. Schroth Packing Co., Cincinnati, Ohio;
L. E. Denny, St. Louis Independent Packing Co., St.
Louis, Mo. For one year: J. E. Decker, Jacob E.
Decker & Sons, Mason City, Ia.; F. Edson White,
Armour and Company, Chicago; R. T. Keefe, Henne-
berry & Company, Arkansas City, Kans.; Fred Gug-
genheim, Guggenheim Bros., Chicago; J. Paul Dold,
Jacob Dold Packing Co., Buffalo, N. Y.

Farm Relief and the Packer

The packing industry is so closely re-
lated to agriculture and agricultural sur-
pluses and their disposition that it natu-
rally has watched the efforts to secure
legislation for farmer "relief" with great
interest.

Agriculture is not only the greatest in-
dustry, but the basic one. Yet it is the one
which has so far found less use for really
business methods than any other.

The farmer who has regarded his farm
and its operation as a competitive indus-
trial enterprise has need for little help
from the government. Like most indus-
tries he doubtless often sees times when
help from the outside would be a great
boon.

But he has the advantage over business
in that he can usually survive and keep
his business in his own hands until better
times, even if he must mortgage it heavily.
He has an asset that, although changing
in value, is a visible and lasting one.

The degree of efficiency of farmers in
operating their business is brought out in
a survey of Corn Belt farms producing
hogs. The cost of producing 100 lbs. of
pork on 44 farms in one year ranged from
\$3.07 to more than four times that much,
or \$13.55. In another year production
costs on 39 farms ranged from \$4.86 to
\$10.02, a somewhat closer relationship.

The men producing at the lower cost
figures paid closer attention to care and
management of their hogs, eliminating
losses from the time of birth, weeding out
the less productive sows and operating
on as nearly 100 per cent efficiency basis
as possible.

Just as in industry, the man who
watches his leaks, weeds out his ineffi-
cient help and eliminates everything in the
way of preventable loss is better able to
meet market reverses when they come, so
is the farmer who, even in most prosper-
ous times, keeps his costs at a minimum.

There are many farmers whose busi-
nesses have been a matter of inheritance
from fathers who prospered in a less com-
petitive day and age. Many of the sons
try to prosper by the same old methods
applied to this period when economic
conditions are so different.

This is one of the reasons for failure
and the need for help from the outside.

Is quantity production the solution of
the agricultural problem? Is it going to
be necessary for agriculture to gradually
come under a more limited ownership,
with captains of agriculture controlling
large acreages operated on a highly spe-
cialized business basis? Is the movement
from country to city an unfortunate one,

or is it merely a phase in the revision of
the business of agriculture?

When the agricultural laborer has to
toil but little longer than the factory
worker, there will be less difficulty in
securing help. But so long as the small
farm operated by the individual owner is
the unit, just so long will it be impossible
to put agricultural labor on this basis.

With the passing of the typical agricul-
tural worker of a generation or two ago,
the securing of farm help has become a
serious problem. The answer lies some-
where between modern machinery and
quantity production.

Any industry that is in a state of eco-
nomic adjustment suffers financial loss and
inconvenience to its workers. It may be
that agriculture is in this condition today
and that it will find its ultimate readjust-
ment slower if it fails to work out its own
problems.

The packing industry is eager to see
agriculture on a sound prosperous founda-
tion, for it knows that only under such con-
ditions can it be assured of a steady flow
of raw product and a satisfactory con-
sumer demand for meat.

Making Statistics Pay

Increasing appreciation of the real value
of trade statistics by industrial executives
in the direction of their individual busi-
nesses is evidenced in studies conducted
by the Department of Manufacturers of the
Chamber of Commerce of the U. S.

Numerous industries have shown
marked progress in gathering and dis-
tributing, through their trade associations,
fundamental facts as a means of lessening
the violent fluctuations of business so
costly to plant operation.

An individual lumber manufacturer, for
example, has found statistics absolutely
necessary, and states that "a man well in-
formed as to the basic facts of his indus-
try can proceed with more confidence in
ordering the daily affairs of his business.
He can follow a policy wherein there is
a basic continuity as against a policy of
opportunism in which he may find it
necessary, and generally does, to feel his
way and reverse himself from time to
time."

The objective is to encourage these
organizations in the collection and distri-
bution of trade statistics on capacity, pro-
duction, shipments, stocks, unfilled orders,
and prices on closed transactions, thereby
affording every manufacturer in a given
line an opportunity to guide his individual
business on the basis of dependable trade
information, rather than on unconfirmed
information or rumor, which is altogether
too prevalent today.

PRACTICAL POINTS FOR THE TRADE

(Contents of THE NATIONAL PROVISIONER are copyrighted and may not be reprinted except by permission.)

Pork Tongues

When less hogs come to market, the supply of pork tongues is apt to be inadequate, and the price advances considerably for tongues of strictly canner trim and cure.

Pork tongues are not the most valuable item on the list of pork offal, but they are worth money. There is generally a steady demand for them, and they should be handled properly to get best yields and return.

There is reason to believe that some packers do not get the full benefit of the market on their pickled pork tongues, for the reason that they do not watch their operations close enough on the saving and curing of their tongues.

Tongues that carry an excessive quantity of gullet and fat are often shipped, and it is expected that the top of the market will be paid for them. When such tongues are bought it is necessary for the buyer to retrim them.

This is not only unsatisfactory to the buyer, but it is a costly procedure. It is something that can be done at considerably less expense before the tongues go into cure.

In removing the tongue from the head the number of scores must be held to a minimum. The tongues must be chilled and trimmed properly, given the right cure, and they must be shipped at the proper age and cure. Do not ship the tongues too young, and do not hold them until they are overcured.

It is true some packers secure a premium at times from the butcher trade over prices paid for cured tongues by big buyers. More gullet and fat can be left on the tongues for this trade. But few packers can move their entire production in this way, and the unsold portion goes to cure.

The mistake is made in failing to properly trim the tongues if full market price is to be secured.

How to Handle Pork Tongues.

A standard method of handling, trimming and curing pork tongues is as follows:

Trimming.—Employ a competent knife man to remove the tongue from the head without mutilating it. Keep this man at this work steadily, so that he will be able to remove the tongues without scoring them. Scored tongues should be limited to three per cent and under.

Then remove the tonsils. Tongues are frequently rejected by government inspectors on account of the tonsils being left on.

Washing.—Wash the tongues, while warm, under a spray of running warm water to remove the slime; then place them in a truck of ice water to chill while accumulating on the killing floor.

These small details are important and

they are very often overlooked, which causes the tongues to deteriorate and, when cured, they are sometimes considered a No. 2 product in quality.

The foreman in some cases will neglect to use ice in the water and the heat of the tongues will soon raise the temperature of the water to a high point where the tongues are not getting any chilling. The water should be kept running and flowing out of the chilling receptacle continuously.

Chilling.—When tongues are chilled, put in the offal cooler at a temperature of 36 degrees to 38 degrees F., and hang from the tip on tinned tongue hooks overnight to chill.

Galvanized iron pans may be used if the tongues are very carefully spread, but if too many are put on one pan they do not chill properly. Therefore, tongue hooks are safer and insure a better chilled tongue, provided the hooks are properly spaced so that the tongues do not touch during the chilling process.

This product is highly perishable, and if pans are overcrowded you may look for spoiled tongues either before or after curing.

When removing tongues from hooks after chilling, inspect again and see that they are properly trimmed, and do not carry any excess fat on the gullet; also see that they are free from scores.

Grading.—In grading, cure all scored tongues separately for the sausage room, as a scored tongue can be used to advantage in various grades of sausage which

will absorb the losses sustained from unskilled workmanship on killing.

If you are selling your entire production fresh, close trim is unnecessary.

If you are curing and selling the surplus, or a major portion of your production, and wish to supply a broad demand, there are three grades—namely, domestic, canner trim and export trim.

No mutilated tongues are allowed in the export selection, and the tongues must weigh not less than 12 oz. each. The law of supply and demand regulates the percentage of scored tongues.

About 2 inches of hinge bone should be left on all grades of tongues. Short-cut tongues should include about one-fourth of gullet ring. Three rings should be left on long-cut tongues, weasand intact, end slightly rounded and rather wide.

Curing.—Following is a formula for curing pork tongues for canning:

For 500 gals. finished pickle:

62 lbs. nitrate of soda

131 lbs. southern cane sugar

Salt to make strength of 100 deg. at 35 deg. to 38 deg. temperature.

If saltpetre is used, increase amount to 77 lbs. 8 oz. to 500 gals. of finished pickle.

When thoroughly chilled, tongues are taken from offal cooler to curing cellar. They can be cured in either vats or tierces, but for the average packer who ships cured tongues as accumulated, at specified age, according to terms of sale, it would be more advantageous to cure in barrels.

Regardless of whether they are cured in tierces or in vats, tongues require $5\frac{1}{4}$ gals. of pickle to each 100 lbs. of green tongues, and should be kept submerged in pickle at all times during curing process. It is customary to use vat head racks sufficiently heavy to keep the tongues well covered with pickle.

Tierces.—If curing in tierces, be sure tierces are well coopered and the heads tight, and that the tierces are filled with pickle. Beware of leaky tierces.

Mark or stencil net green packed weight on one end of each tierce, in addition to other regular marks, including name of product. The matter of branding packages with the exact date on which the tongues were put in cure is very important, thereby preventing every possibility of a dispute as to the age of the tongues when they arrive at destination.

The most suitable temperature to cure in is 36 degrees to 38 degrees.

Overhauling.—The overhauling, after putting in cure is the next important step. The first overhauling should be at 24 hours, the second overhauling at 8 days in cure and the third overhauling at the end of 15 days in cure.

All that is required in overhauling the tongues cured in tierces is to roll the tierces at the above specified time.

Temperatures!

Do you watch them

In the hog scalding vat?

" " rendering kettle?

" " lard tank?

" " ham boiling vat?

" " sausage kitchen?

" " smoke house?

" " meat cooler?

" " tank room?

Or in a dozen other places in your plant?

If you do not, you are losing money every day.

Reprints of articles on Temperature Control in the Meat Plant which ran in THE NATIONAL PROVISIONER may be had by subscribers by filling out and sending in the following coupon, together with a 2c stamp.

THE NATIONAL PROVISIONER,
Old Colony Bldg.,
Chicago.

Please send me reprints on Temperature Control in the Meat Plant.

Name

Address

City

Enclosed find a 2c stamp.

Tongues cured in vats may be overhauled by removing from one vat to another.

Buyers usually specify what age tongues to ship, and it is well to comply with these demands. Tongues will be fully cured at 30 days in pickle, if properly overhauled and curing temperatures are followed, and if not shipped at cured age of 30 days they should be transferred to lower temperature of 15 deg. F.

Shipping.—When shipping, inspect closely for leakers. Tierces should be opened to be sure that the tierces contain tongues.

Before shipping cured tongues, when tierces are opened for inspection for leakers, take one tongue out of each tierce and cook them for 45 minutes at a boiling temperature. Cut and test them for color and flavor, and if there is anything wrong it will be discovered before shipment is made, and you can then decide whether the buyer has any reason for complaint on quality.

Before loading, redrive all hoops and use hoop fasteners to keep them in place. Ship in refrigerator cars, invoicing at stencilled weight or original fresh weight packed.

If desired, large buyers will always furnish their customers the curing formula they like best, as well as instructions for standard trim.

Care in these matters will avoid dockage or claims of 1c to 3c per pound on tongues of unsatisfactory trim and cure.

Boiled and Baked Hams

The season is rapidly approaching when boiled and baked hams are even more popular than during other times of the year.

The producer making the best product is the one getting the business. It is important, therefore, that care should be taken from the time the ham is cut from the carcass until it is ready for the trade.

An Eastern packer complains that his trade is dissatisfied with the product he furnishes. He writes as follows regarding his methods, and asks for assistance.

Editor The National Provisioner:

I would like to have a little advice on preparing baked hams.

I am using the following system, taking boiled hams (fat and skin off), spreading mixture of paste consisting of brown sugar, paprika and cane sugar thinned with warm water. This is applied after placing whole cloves in hams, which are then placed in oven 250 degs. for one hour.

My trade thinks that these hams are too messy to handle. Can you suggest some way to do by which I can avoid this messy affair? I tried molasses, but found it worse.

The inquirer complains of his hams being soft and sticky, his trade objecting to them for the reason that they are "messy."

It is probable that the trouble is not in the dressing he puts on the ham to brown and flavor it, but in the cooking and handling.

The dressing mentioned is all right, or the fat side of the ham can be coated with brown sugar. Some cook the brown sugar first, adding a little vinegar to develop a higher and richer color.

The ham should not be too thoroughly cooked in water before processing in the

bake oven. Allowance must be made for the extra time in the high oven temperature to finish off and develop color. An unsatisfactory product is almost certain to result if the hams are fully cooked before putting in the oven.

The oven temperatures used by this inquirer are high. It is believed that better results would be secured by baking the hams 1½ hrs. at 180 degs.

To secure best results in boiled or baked hams, care should be taken in handling the product from the time it leaves the cutting floor. The hams should be carefully graded as to weight; a good mild cure given; they should be used right at cured age; carefully boned and fatted; and the cooking time and temperatures carefully watched.

Full instructions for handling boiled and baked hams can be secured by sending a 2c stamp for each with request to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Fin Bones In Beef

An inquiry concerning beef dressing is as follows:

Editor The National Provisioner:

What are the fin bones in a steer carcass? How many such bones are there?

The fin bones of the steer carcass extend from the crest to the hook joint, and are 20 in number.

In splitting the carcass, the fin bones are sawed almost through and then bent outward to an angle of about 45 degs. This gives a broadening effect to the back of the carcass, and adds considerably to the appearance.

Smoked Meat Tests

Do you know what your smoked meats cost you, wrapped and packed and ready to ship?

Have you an accurate method of figuring your cost, all the way from the loose cured meats to the finished product? Do you figure in everything, including shrinkage, labor, operating costs, supplies, etc.?

In figuring smoked cost from cured do you divide price by yield, or multiply by shrink? One way is wrong and will cost you money.

The article which ran in THE NATIONAL PROVISIONER on "Short Form Smoked Meat Tests" has been reprinted and may be had by subscribers by sending in the attached coupon, together with a 2c stamp.

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Short Form Smoked Meat Tests." I am a subscriber to THE NATIONAL PROVISIONER.

Name

Street

City

Enclosed find 2-cent stamp.

Operating Pointers

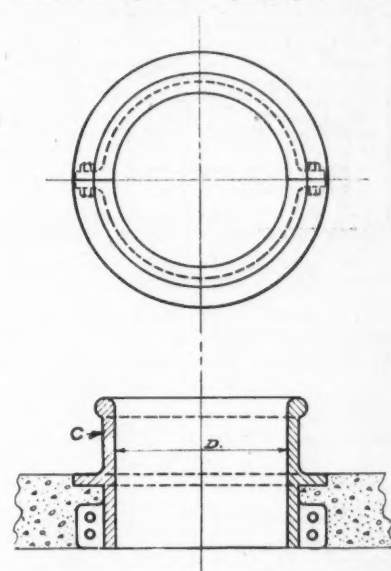
For the Superintendent, the Engineer
and the Master Mechanic

A HANDY FLOOR SLEEVE.

By W. F. Schaphorst, M.E.

A prominent engineering concern in the East uses a sleeve made along the lines shown in the accompanying sketch for pipes passing through all kinds of floors.

The curb "C" is intended to protect the pipes, as well as to form a neat appearance around the pipe opening. It is also to prevent the sweepers from pushing dirt from



the floor above down through the hole, and possibly upon workers beneath, or onto machinery or other equipment located on the floor below.

This floor sleeve is made of cast iron and in all sizes. It is also made with split lugs for bolts on the sides for the larger sizes or for placing around pipes which are already in position. In order to assure concentric alignment of the sleeves with pipes it is advisable to leave holes in the floors larger than the actual requirements, and to put the pipes in place and then locate the sleeves and grout them into position with cement.

The inside diameter of the pipe sleeves should be large enough to allow passing the flange or coupling of the pipe through it. For larger sizes, for instance, "D" may be made two inches larger in diameter than the diameter of the pipe flange. This allows for easy working and avoids trouble, if at any time changes in piping are necessary.

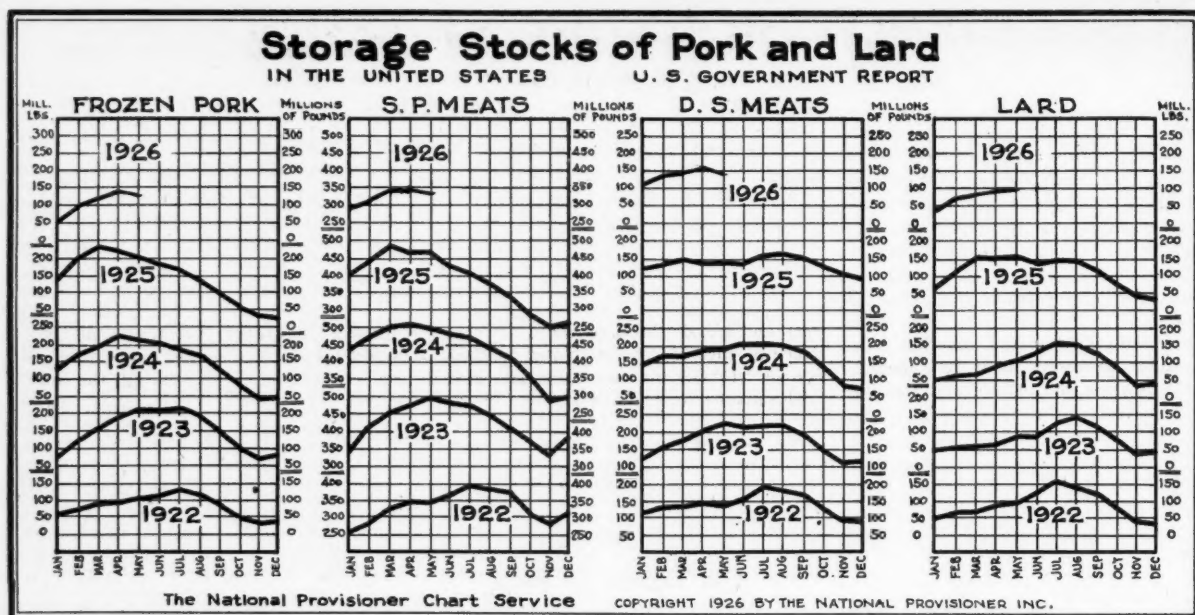
MEAT INSPECTION CHANGES.

Recent meat inspection changes are announced as follows by the U. S. Bureau of Animal Industry:

Meat Inspection Granted.—Montana Horse Products Co., Butte, Mont.; Fred Dinkelacker, 1918 Pleasant street, Cincinnati, Ohio; *Hammond Standish & Co., LaGrange street at Creek Side, Toledo, O.

Meat Inspection Withdrawn.—Swift & Company, Manchester, N. H.; Swift & Company, Woonsocket, R. I.; L. B. Darling Fertilizer Co., Pawtucket, R. I.; James A. Hamilton, Philadelphia, Pa.

*Conducts slaughtering.



This chart in THE NATIONAL PROVISIONER MARKET CHART SERVICE series shows the trend of storage stocks in the United States on May 1, 1926, with comparisons with the four years previous.

Stocks of frozen pork showed a rapid decline during the month under a broad demand and a rather limited supply of fresh product. Smaller hog arrivals, combined with limited product supplies, appeared to be the stimulating factor. Stocks of frozen pork declined about four million pounds during the month, and are some 61 million pounds under the five-year average.

S. P. meats moved into trade channels in a very liberal way during the month, due to the limited supply of green joints available. The higher prices paid for green meats made cured stocks look very attractive in price. This product moved under unfavorable weather conditions, consequently it appears to be in a very strong position, considering the fact that stocks are now about seven million pounds under those on April 1.

Short supplies of D. S. bellies created considerable activity during the month, with a consequent advance in price. Stocks are some 11 million pounds below those on April 1, and about 50 million pounds under the five-year average. The fact that there are no substitutes available for this product would seem to indicate a short supply and a consequent higher price.

Lard stocks increased some five million pounds in April, caused by the fact that fat backs were in slow demand and a large part of the production was sent to the lard tank. There has recently been some very good export buying of fat backs, however. Consignments of lard have been rather liberal, which kept stocks at a low level as compared with other years. Speculative trend active.

STOCKS IN COLD STORAGE.

The figures on which the above chart is based are as follows, in pounds:

1922.				
	Frozen pork	S.P. pork	D.S. pork	Lard
Jan. ...	51,208,000	252,822,000	111,071,000	47,541,000
Feb. ...	71,722,000	284,487,000	128,689,000	61,202,000
Mar. ...	86,219,000	321,950,000	139,281,000	61,297,000
Apr. ...	98,765,000	347,275,000	145,182,000	86,031,000
May ...	103,807,000	348,304,000	142,030,000	96,065,000
June ...	114,371,000	362,395,000	157,689,000	128,708,000
July ...	128,932,000	391,474,000	189,848,000	154,254,000
Aug. ...	117,903,000	385,692,000	179,856,000	148,084,000
Sept. ...	84,815,000	369,187,000	136,668,000	119,755,000
Oct. ...	46,790,000	313,517,000	122,783,000	78,538,000
Nov. ...	50,639,000	278,511,000	85,671,000	80,750,000
Dec. ...	83,774,000	302,708,000	83,017,000	82,506,000

1923.				
	Frozen pork	S.P. pork	D.S. pork	Lard
Jan. ...	126,788,000	432,726,000	147,487,000	49,822,000
Feb. ...	105,822,000	408,373,000	168,141,000	50,161,000
Mar. ...	109,428,000	500,668,000	168,145,000	68,537,000
Apr. ...	227,284,000	512,180,000	192,934,000	85,722,000
May ...	215,767,000	500,685,000	191,882,000	102,517,000
June ...	201,728,000	493,372,000	206,009,000	127,949,000
July ...	186,566,000	473,914,000	212,158,000	152,529,000
Aug. ...	184,461,000	443,795,000	202,002,000	150,243,000
Sept. ...	121,816,000	408,928,000	180,127,000	124,676,000
Oct. ...	77,998,000	331,455,000	135,792,000	83,198,000
Nov. ...	42,857,000	285,518,000	81,906,000	31,706,000
Dec. ...	48,058,000	300,264,000	76,990,000	35,042,000

1924.				
	Frozen pork	S.P. pork	D.S. pork	Lard
Jan. ...	126,788,000	432,726,000	147,487,000	49,822,000
Feb. ...	105,822,000	408,373,000	168,141,000	50,161,000
Mar. ...	109,428,000	500,668,000	168,145,000	68,537,000
Apr. ...	227,284,000	512,180,000	192,934,000	85,722,000
May ...	215,767,000	500,685,000	191,882,000	102,517,000
June ...	201,728,000	493,372,000	206,009,000	127,949,000
July ...	186,566,000	473,914,000	212,158,000	152,529,000
Aug. ...	184,461,000	443,795,000	202,002,000	150,243,000
Sept. ...	121,816,000	408,928,000	180,127,000	124,676,000
Oct. ...	77,998,000	331,455,000	135,792,000	83,198,000
Nov. ...	42,857,000	285,518,000	81,906,000	31,706,000
Dec. ...	48,058,000	300,264,000	76,990,000	35,042,000

1925.				
	Frozen pork	S.P. pork	D.S. pork	Lard
Jan. ...	128,585,000	396,414,000	117,982,000	60,243,000
Feb. ...	200,265,000	443,382,000	139,478,000	112,607,000
Mar. ...	232,131,000	484,349,000	150,679,000	152,480,000
Apr. ...	218,715,000	466,028,000	142,660,000	150,094,000
May ...	201,246,000	467,385,000	145,548,000	151,499,000
June ...	180,645,000	425,481,000	142,292,000	138,286,000
July ...	168,527,000	407,510,000	132,618,000	145,619,000
Aug. ...	131,935,000	373,277,000	104,374,000	145,924,000
Sept. ...	93,078,000	338,156,000	152,555,000	114,724,000
Oct. ...	64,455,000	284,592,000	128,288,000	71,338,000
Nov. ...	30,174,000	255,594,000	106,204,000	36,040,000
Dec. ...	26,995,000	290,641,000	96,995,000	35,511,000

1926.				
	Frozen pork	S.P. pork	D.S. pork	Lard
Jan. ...	57,960,000	294,642,000	119,617,000	42,478,000
Feb. ...	98,511,000	319,728,000	138,005,000	64,187,000
Mar. ...	120,115,000	345,091,000	144,071,000	76,145,000
Apr. ...	129,259,000	346,049,000	151,286,000	93,108,000
May ...	125,270,000	339,337,000	140,237,000	98,315,000

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zann.)

New York, May 12, 1926.—Wholesale prices on green and cured pork products: Pork loins, 34@35c; green hams, 8-10 lbs., 29c; 10-12 lbs., 28½c; 12-14 lbs., 28c; green picnics, 4-6 lbs., 20c; 6-8 lbs., 19c; green bellies, 6-8 lbs., 28c; 8-10 lbs., 28c; 10-12 lbs., 27½c; 12-14 lbs., 27c; S. P. bellies, 6-8 lbs., 26c; 8-10 lbs., 26c; 10-12 lbs., 25c; 12-14 lbs., 24c; S. P. hams, 8-10 lbs., 28½c; 10-12 lbs., 28c; 12-14 lbs., 27½c; 18-20 lbs., 25c; city dressed hogs, 22c; city steam lard, 15½c; compound, 15@15½c.

DUTCH FATS AND OILS MARKET.

Because of light offerings of animal fats on the Dutch market this week the market has continued firm with a tendency to higher prices, says Trade Commissioner E. C. Squire in a cable to the U. S. Department of Commerce.

The light stocks of extra neutral lard and extra oleo stock were in medium demand, with a good demand existing for the medium stocks of extra oleo oil, prime oleo oil, prime premier jus, and a very good demand for extra premier jus, stocks of which are heavy.

The prices in cents per pound on May 5, with comparative figures for previous weeks follow:

	May 2.	April 28.	April 21.
Extra neutral lard.....	17.93	17.20	16.44
Extra oleo oil.....	14.29	13.36	12.97
Prime oleo oil.....	13.37	12.81	12.80
Extra oleo stock.....	13.47	13.18	12.97

The medium stocks of fat backs are in poor demand, while with stocks and demand medium, bids have been requested for refined lard.

LARD AND GREASE EXPORTS.

Exports of lard from New York, May 1 to May 7, 12,297,539 lbs.; tallow, none; greases, 1,368,000 lbs.; stearine, none.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Hog Products Stronger—Cash Trade Better—Short Covered Freely—Hog Receipts Moderate—Live Hogs Strong—Strike Settlement Induced Realizing.

A very strong market continued in hog products the past week, with a broader general trade. And under persistent commission house buying and covering, the lard market advanced about 1c a pound over the lows of the month, and was up 160 to 2c a pound from the season's lows.

A broadening in cash trade was a helpful feature to the market, but the chief stimulating factor was continued moderate hog receipts and strength in the live hog market. Packers' brokers persistently bought lard futures, presumably partly against cash business.

Strike Settlement Brings Realizing.

And although scattered realizing was in evidence on the bulges, it was not until the British strike had been called off that the demand subsided and sufficient realizing and selling took place to bring about a liberal reaction. The outward movement was fair and with hog receipts running slightly under this time last year, the belief prevailed that the lard stocks would again make a disappointing showing for the first half of this month.

Decided strength in the cottonseed oil situation, making for strength in compound prices, was a help to the market in the West, as were unfavorable rains in the South and a late start to the new cotton crop.

A decidedly better demand for meats had some influence on lard values and a sharp upturn in the price of fat backs, presumably representing a better demand for backs, attracted considerable attention. Should the latter continue for any length of time, it was felt that it could easily result in a reduced output of lard.

Sentiment, after being against the market for some time, became generally friendly the past week, but some of those who were good buyers recently sold on the bulges this week. Considerable talk was heard of much higher prices for the immediate future unless there was a notable increase in the hog run to market, but whether or not prices had discounted such conditions remains to be seen.

Hog Runs Readily Absorbed.

Country pressure on the corn market continues light and this, it is felt, indicates rather heavy feeding of corn but the general hog product situation has been such that the hog arrivals have been readily taken care of.

With the settlement of the British strike the prospects were brighter for export business. But with the good news out, the disposition developed to liquidate future holdings and await developments in the general situation.

A heavy tone in corn was ignored most of the time, but on the advance the market appeared to be a little bit strained,

with the technical position weakened somewhat by the active covering and the building up of a scattered long interest.

Receipts of hogs at the leading western markets for the week ending May 8th were 490,000 against 511,000 the previous week and 480,000 the same week last year. Receipts since March 1st totaled 5,007,000 against 5,193,000 the same time last year.

The number of hogs packed at Chicago March 1st to May 8th totaled 955,000 against 1,052,000 the same time last year, and 1,539,000 two years ago.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending May 8, 1926, with comparisons, are reported as follows by the U. S. Department of Commerce:

Hams and Shoulders, Including Wiltshires.

	Week ending—		July 1, 1925* to May 1, 1926.	
	May 8, 1926.	May 9, 1925.	May 1, 1926.	May 8, 1926.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	2,080	1,934	2,007	179,390
To Belgium	13	3,816
Germany
Netherlands	1,885	1,970	1,806	152,902
United Kingdom	33	1,005
Other Europe	60	72	30	5,217
Canada	116	215	154	9,710
Cuba	10	31	17	5,391
Other countries

Bacon, Including Cumberlands.

	May 8, 1926.	May 9, 1925.	May 1, 1926.	May 8, 1926.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	3,832	3,748	4,406	169,169
To Belgium	345	96	5,159
Germany	287	10,800
Netherlands	28	12	5,899
United Kingdom	3,161	3,502	4,001	102,742
Other Europe	235	93	171	29,216
Canada	90	122	5,774
Cuba	16,553
Other countries	1	8	4	2,026

Lard.

	May 8, 1926.	May 9, 1925.	May 1, 1926.	May 8, 1926.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	11,573	11,781	12,763	571,334
To Belgium	222	215	15,324
Germany	4,686	1,002	4,611	187,440
Netherlands	560	414	1,044	35,876
United Kingdom	4,494	6,095	3,840	180,489
Other Europe	312	310	606	30,983
Canada	253	10	6,332
Cuba	1,014	1,597	1,494	64,979
Other countries	507	898	846	69,021

Pickled Pork.

	May 8, 1926.	May 9, 1925.	May 1, 1926.	May 8, 1926.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	384	225	350	23,390
To Belgium	251
Germany	24	402
Netherlands	121
United Kingdom	5	32	43	2,333
Other Europe	23	5	22	2,002
Canada	236	97	171	6,785
Cuba	18	5	10	4,028
Other countries	102	62	13	7,477

TOTAL EXPORTS BY PORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	2,080	3,832	11,573	384
Boston	b	b	b	b
Detroit	1,252	1,026	902	23
Port Huron	658	369	1,073	218
Key West	74	847
New Orleans	61	1	674	120
New York	35	2,436	7,877	23
Philadelphia	110
Portland, Maine

DESTINATION OF EXPORTS.

	Exported to	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.
United Kingdom (Total)	1,835	3,161
Liverpool	635	1,658
London	184	623
Manchester	51	41
Glasgow	182	13
Other United Kingdom	833	825

	Exported to	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.
Germany (Total)	4,686
Hamburg	4,686
Other Germany

*Revised to March 31, 1926.
b Report not received.

The average price of hogs at Chicago last week was \$12.80 against \$12.50 the previous week and \$11.65 last year.

The Department of Commerce quarterly report ended March 31st showed a production of lard of 446,452,000 lbs.; lard compound and other substitutes of 288,785,000 lbs. for the period, while production of cottonseed oil during the first quarter refined was 500,921,044 lbs. Refined coconut oil, 47,407,000 lbs.; corn oil, 25,206,000 lbs. and peanut oil, 2,170,000 lbs.

PORK.—The market was quiet and firm with demand fair and mess New York \$37; family, \$39@41; fat backs, \$29.50@30.50.

At Chicago mess pork quoted at \$35.

LARD.—The market was strong with demand fair with prime western New York, \$15.95@16.05; middle western, \$15.80@15.90; city, 15½¢; refined Continent, 16½¢; South America, 17½¢; Brazil kegs, 18½¢; compound New York, 15½¢.

At Chicago the market was firm with regular lard in round lots quoted at May price, loose lard sold at \$1.00 under July and leaf lard quoted at 145 under July.

BEEF.—Demand was fairly good and the market was firm with mess New York \$21@22; packet, \$22@25; family, \$23@25; extra India mess, \$42@45; No. 1 canned corn beef, \$3; No. 2, 8¼; 6 lbs., \$18.50, and pickled tongues, \$55@60 nominal.

SEE PAGE 35 FOR LATER MARKETS.

BRITISH PROVISION MARKET.

The market at Liverpool following the tone of the preceding two weeks continues firm, reports Trade Commissioner E. C. Squire, in a cable to the U. S. Department of Commerce. Stocks of clear bellies, picnics, and refined lard in boxes are medium, while holdings of other pork products are light.

There is a good demand for all pork products except picnics, which is poor.

The prices in cents per pound on May 3 of the following products follow:

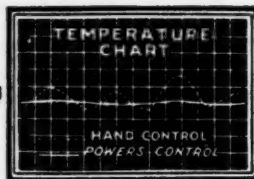
	May 7.	April 30.	April 23.
Hams, A. C., lt. 28.64@29.51	27.59@28.43	26.09@27.34
Cumberlands, lt. 23.87@24.30	23.44@24.00	23.22@23.44
Cumberlands, hvy 22.35@24.74	22.35@23.00	21.62@22.78
Cl. bellies	21.27@21.70	20.40@21.05	19.00@19.96
Picnics	17.30@19.96	17.30@18.88	17.58@18.88
Sq. shdrs.	19.31@19.96	18.69@19.75	19.10@19.75
Hams, long cut.	26.91@27.78	26.47@27.78	25.00@26.00
American Wilt-shires	23.22@23.87	22.13@22.78	21.48@21.92
Hams, A. C. hvy.	27.34@28.21	26.47@27.13	25.39@25.82

GERMAN PROVISION MARKET.

The Hamburg market for the week ending May 8 shows no change from the preceding two weeks, says Trade Commissioner E. C. Squire, in a cable to the U. S. Department of Commerce. Both stocks of and demands for refined lard are medium, while the approximate receipts of lard were 1,600 metric tons, as compared with 2,200 for the previous week.

Stocks of fat backs and frozen livers are light and in poor demand.

The arrivals for the week at 20 German markets of pigs were 68,000, compared with 58,000 last year. The top price for live hogs at Berlin during the week was 16.71c per pound, and for the same week last year, 13.67c per pound.



35 YEARS of specialization in temperature control has given us a wealth of knowledge and experience which is at your service without cost or obligation.

We have regulators for every process in the Packing Industry, each one specially worked out to do that particular kind of a job.

Let our engineers help you on your problems of temperature control; we may be able to save you much trouble and expense.

THE POWERS REGULATOR CO.

35 years of specialization in temperature control

2725 Greenview Ave., Chicago
New York Boston Toronto
and 31 other offices. See your telephone directory

(3031B)

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending May 8, 1926, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Quarters of beef.....		24
Canada—Calf carcasses.....		3,405
Canada—Calf livers.....		7,392 lbs.
Canada—Smoked pork.....		3,212 lbs.
Canada—Pork tenderloins.....		2,554 lbs.
Canada—Beef cuts.....		3,120 lbs.
Canada—Hindsaddles of veal.....		425 lbs.
Canada—Beef tongues.....		5,099 lbs.
Germany—Cooked hams (tins).....		440 lbs.
Germany—Smoked hams.....		740 lbs.
Germany—Bouillon cubes.....		750 lbs.
Germany—Sausage in tins.....		2,500 lbs.
Norway—Meat cakes in tins.....		1,950 lbs.
Norway—Smoked legs of mutton.....		146 lbs.
Italy—Smoked pork.....		1,092 lbs.
Italy—Loose sausage.....		5,090 lbs.
So. America—Corned beef in tins.....		1,187,500 lbs.
So. America—Beef cuts.....		151,700 lbs.
Ireland—Smoked pork.....		1,548 lbs.

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending May 8, 1926, with comparisons:

	Week ending May 8.	Prev. week.	Cor. week.
Western dressed meats:			
Steers, carcasses.....	2,731	2,721	2,358
Cows, carcasses.....	829	808	526
Bulls, carcasses.....	217	79	214
Veals, carcasses.....	2,475	2,494	2,551
Lambs, carcasses.....	9,574	8,116	9,265
Mutton, carcasses.....	1,576	1,585	1,196
Pork, lbs.....	354,635	422,584	385,886
Local slaughters:			
Cattle.....	1,923	2,226	2,213
Calves.....	3,222	3,127	3,517
Hogs.....	5,431	18,168	16,175
Sheep.....	16,189	6,184	5,000

BUFFALO APRIL LIVESTOCK.

Receipts and disposition of livestock at Buffalo, N. Y., during the month of April, 1926, are reported as follows, with comparisons:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts.....	21,087	28,780	75,523	95,915
Shipments.....	11,700	19,807	43,305	86,243
Local slaughter.....	9,837	8,973	32,218	10,172

How should the hog "sticker" work to avoid damage to shoulder meats? Ask The Blue Book, the "Packers' Encyclopedia."

Meat Production and Consumption Statistics

Meat and livestock production and consumption figures for January, 1926, with comparisons, are compiled by the U. S. Bureau of Agricultural Economics as follows:

CATTLE, CALVES, BEEF AND VEAL.

	3-year average ¹	January 1925	1926	3-year average ¹	Total, or average for year. 1925
Inspected slaughter:					
Cattle.....	802,108	855,179	819,179	9,536,210	9,853,059
Calves.....	372,530	394,453	409,526	4,929,305	5,352,561
Carcasses condemned:					
Cattle.....	7,563	8,538	8,485	87,525	96,291
Calves.....	1,221	1,091	1,063	12,038	11,328
Average live weight:					
Cattle, lbs.....	973.47	974.82	967.25	952.20	954.06
Calves, lbs.....	173.87	176.38	174.11	175.21	176.03
Average dressed weight:					
Cattle, lbs.....	521.08	520.65	512.21	510.04	506.16
Calves, lbs.....	101.53	101.34	105.59	100.69	101.46
Total dressed weight (carcass, not including condemned):					
Beef, lbs.....	414,059,167	440,820,036	415,245,574	4,818,041,914	4,938,947,833
Veal, lbs.....	37,750,357	39,803,305	43,130,064	494,170,529	540,708,087
Storage:					
Beginning of month—					
Fresh beef, lbs.....	96,274,000	114,034,000	59,850,000	55,706,000	59,410,000
Cured beef, lbs.....	25,524,000	28,930,000	25,146,000	22,682,000	25,577,000
End of month—					
Fresh beef, lbs.....	93,721,000	111,947,000	55,705,000	54,816,000	54,889,000
Cured beef, lbs.....	25,437,000	28,758,000	24,833,000	23,702,000	25,235,000
Exports ⁴ :					
Fresh beef and veal, lbs.....	337,996	370,597	240,337	3,236,158	3,437,041
Cured beef, lbs.....	1,290,837	1,467,088	1,305,168	21,904,735	20,929,897
Canned beef, lbs.....	210,592	122,746	155,616	1,802,191	2,173,658
Oleo oil and stearin, lbs.....	8,026,966	6,870,018	6,798,749	104,286,992	99,396,625
Tallow, lbs.....	1,404,119	1,183,116	572,142	28,868,344	17,514,444
Imports: Fresh beef and veal, lbs.....	775,153	591,848	1,576,507	17,777,006	15,870,070
Receipts, cattle and calves ⁵	1,877,691	1,808,007	1,839,001	23,657,096	24,060,684
Stocks and feeder shipments ⁶	243,341	206,556	224,843	4,113,880	3,822,85
Cattle on farms Jan. 1.....		62,150,000	59,829,000		
Prices per 100 pounds:					
Cattle, average cost for slaughter.....	\$ 6.58	6.51	7.17	6.86	7.11
Calves, average cost for slaughter.....	\$ 8.44	8.52	9.93	8.06	8.66
At Chicago—					
Cattle, good steers.....	\$10.77	11.46	10.46	10.67	11.29
Veal calves.....	\$10.02	9.82	12.18	9.66	10.47
At eastern markets—					
Beef carcasses, good grade.....	\$15.01	14.65	15.60	16.03	16.50
Veal carcasses, good grade.....	\$18.83	19.02	21.28	17.29	17.77

HOGS, PORK AND PORK PRODUCTS.

Inspected slaughter, hogs.....	5,608,144	5,978,622	4,500,631	49,749,736	43,042,807
Carcasses condemned.....	20,750	19,752	13,767	196,775	159,208
Average live weight, lbs.....	218.85	212.12	232.83	224.38	225.50
Average dressed weight, lbs.....	167.42	159.55	178.94	170.23	170.46
Total dressed weight (carcass, not including condemned), lbs.....	943,969,508	950,737,708	802,879,444	8,441,466,590	7,322,709,985
Lard, per 100 pounds live weight, lbs.....	16.33	15.65	15.85	16.00	15.04
Storage:					
Beginning of month—					
Fresh pork, lbs.....	109,707,000	130,125,000	57,960,000	144,896,000	138,858,000
Cured pork, lbs.....	532,541,000	517,239,000	414,259,000	572,243,000	521,197,000
Lard, lbs.....	53,606,000	61,049,000	42,478,000	91,994,000	109,508,000
End of month—					
Fresh pork, lbs.....	161,443,000	199,042,000	98,311,000	144,517,000	132,806,000
Cured pork, lbs.....	594,759,000	579,150,000	457,731,000	569,930,000	512,072,000
Lard, lbs.....	74,367,000	112,704,000	64,187,000	91,726,000	108,012,000
Exports ⁴ :					
Fresh pork, lbs.....	5,911,739	4,564,130	2,093,723	35,771,800	19,820,940
Cured pork, lbs.....	72,923,414	58,707,494	49,439,437	677,300,877	494,011,948
Canned pork, lbs.....	219,153	402,952	500,848	3,592,373	4,701,886
Sausage, lbs.....	1,029,279	1,173,562	791,506	11,522,867	11,736,080
Lard, lbs.....	109,285,549	80,545,775	78,705,000	912,884,542	707,083,144
Imports: Fresh pork, lbs.....	215,790	477,896	399,393	4,673,071	7,235,379
Receipts of hogs ⁵	5,887,921	6,105,140	4,303,544	51,567,682	43,928,755
Stocks and feeder shipments ⁶	51,255	37,506	616,105	616,105	531,967
Hogs on farms January 1.....		55,769,000	51,223,000		
Prices per 100 pounds:					
Average cost for slaughter.....	\$ 8.53	10.15	12.05	9.14	11.79
At Chicago—					
Live hogs, medium weight.....	\$ 8.62	10.33	12.12	9.51	12.23
At eastern markets—					
Fresh pork loins, 10-15 lbs.....	\$15.05	17.64	22.76	19.15	23.36
Shoulders, skinned.....	\$12.65	14.37	18.21	13.90	17.85
Picnics, 6-8 lbs.....	\$11.10	12.64	16.90	12.43	16.14
Butts, Boston style.....	\$14.94	17.32	22.28	16.84	21.44
Bacon, breakfast.....	\$23.39	23.42	28.83	23.17	28.90
Hams, smoked, 10-12 lbs.....	\$20.65	20.58	23.49	23.49	25.45
Lard, tierces.....	\$14.63	17.67	16.32	15.03	17.78

SHEEP, LAMB AND MUTTON.

Inspected slaughter, sheep and lambs					
Carcasses condemned.....	1,031,212	990,490	1,039,271	11,840,125	12,000,964
Average live weight, lbs.....	1,190	1,092	1,244	13,322	13,805
Average dressed weight, lbs.....	85.81	85.90	87.39	80.84	81.58
Total dressed weight (carcass, not including condemned), lbs.....	40,335	40,088	41,112	38.64	39.00
Storage, fresh lamb and mutton:					
Beginning of month, lbs.....	3,322,000	2,949,000	1,829,000	2,731,000	1,825,000
End of month, lbs.....	3,541,000	2,336,000	2,354,000	2,655,000	1,730,000
Exports, fresh lamb and mutton ⁴ , lbs.....	132,142	72,608	48,847	1,723,941	1,540,803
Imports, fresh lamb and mutton, lbs.....	580,388	79,153	424,842	3,383,740	2,709,882
Receipts of sheep ⁵	1,590,965	1,456,558	1,448,437	22,108,808	22,100,393
Stocks and feeder shipments ⁶	152,792	137,079	155,432	4,496,544	4,332,260
Sheep on farms January 1.....		39,390,000	40,748,000		
Price per 100 pounds:					
Average cost for slaughter.....	\$13.40	15.98	14.12	13.01	14.22
At Chicago—					
Lambs, 84 lbs. down, medium-prime.....	\$14.76	17.28	14.80	14.13	15.16
Sheep, medium-choice.....	\$ 8.26	9.76	9.72	7.54	8.24
At eastern markets—					
Lamb carcasses, good grade.....	\$24.67	27.27	27.44	25.33	26.40
Mutton, good grade.....	\$15.46	16.08	16.64	15.85	15.96

¹ 1923, 1924, and 1925.

² Weighted average, not total.

³ Simple average, not total.

⁴ Including reexports.

⁵ Public stockyards.

⁶ Previous to 1925 quotations were for loins 10-14 lbs.

⁷ Two-year average.

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW.—A somewhat easier market developed in tallow the past week under increased offerings and limited demand, and owing to the improvement in the British strike situation. The larger consumers, apparently well supplied for the time being, continue to maintain an awaiting attitude; and about the middle of the week, in order to move some stuff, producers were forced to meet buyers' ideas at the 8c level for extra, at which price moderate quantities of extra and outside stuff were absorbed.

Rumors were current of some export bids in the market but no actual sales were reported.

At New York extra was quoted 8@8½c; special at 7½c and edible at 9@9½c.

At Chicago trade in tallow was fair with the market steady. Edible quoted 9½@9¾c; fancy, 8¾c; prime packer, 8¼c.

At Liverpool Australian tallow was unchanged, fine quoted at 44s and good mixed at 43s 3d.

STEARINE.—The market was dull and steady with demand limited with sellers asking 13c for oleo New York while buyers' ideas were somewhat under that level. Reports indicated a continued good business in compound.

At Chicago stearine was quiet and steady at 13@13¼c.

OLEO OIL.—The market was quiet but strong with offerings well held, with extra New York quoted at 13¼@14c; medium, 13c, and lower grades 11¼c nominal.

At Chicago extra oleo was steady at 13c.

SEE PAGE 35 FOR LATER MARKETS.

LARD OIL.—The market was somewhat firmer with the strength in raw materials and a little improvement in demand. At New York edible quoted at 17½c; extra winter, 13½c; extra, 13c; extra No. 1, 12½c; No. 1, 12¼c; and No. 2, 12c.

NEATSFOOT OIL.—The market was firmer with a better demand in evidence and strength in raw materials. At New York pure quoted at 16½c; extra, 12½c; No. 1, 12¼c; and cold test at 19¼c.

GREASES.—The market was rather independently steady with a fairly good demand in the East. Prices were showing relative strength compared with tallow. Offerings were moderate.

At New York yellow and choice house quoted at 7½@8c; A white, 8@8¼c; B white, 7¾@8c; and choice white 10¼c nominal.

At Chicago demand for grease was fair with the market somewhat firmer with A white quoted 8½@9c; B white, 8½@8¾c; yellow, 7½@8¼c; brown, 7@7¼c; and choice white and all hog, 9¼@9½c.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, May 12, 1926.—Local markets are very quiet at present and hardly any trading is being done in tankage and blood. Ground tankage sold at \$3.75 & 10c f.o.b. New York, and stocks are heavy for this time of the year.

Bone meal is in excellent demand and prices are being held up due to the small supply. Some resale lots of foreign bone-meal are being offered at about \$30.00 ex vessel North Atlantic ports for the 3 per cent and 50 per cent grade for nearby arrival.

The season is very late and the weather is dry and cold which is slowing down business. Fair sized stocks are being carried over by some manufacturers.

Sales of South American blood were made at \$3.50 and ground tankage at \$3.75 & 10c c.i.f. Pacific ports for May and June shipment.

Nitrate of soda is moving in small quantities. The demand for sulphate of ammonia is fair with lower prices.

Packinghouse By-Products

Blood.

Chicago, May 13, 1926.

Recent sales largely limited to crushed and unground at \$3.65 to \$3.80, with high grade ground domestic held at \$4 and South American at \$3.75 c.i.f.

Unit ammonia.

Ground \$3.75@3.85
Crushed and unground..... 3.55@3.65

Digester Hog Tankage Materials.

Special productions were held at \$4.50, and strictly crude digester at \$4.25. However, most sales were at \$3.65 to \$4. Digester manufacturers report scant orders and sales of crude materials, and equally scant supplies.

Unit ammonia.

Ground, 8 to 12% ammonia..... \$3.75@4.25
Unground, 11 to 13% ammonia..... 3.90@4.25
Unground, 6 to 10% ammonia..... 3.50@3.80
Liquid stick, 8 to 12% ammonia..... 2.50@2.75

Fertilizer Materials.

Hardly enough business was transacted in this department of the trade to establish a price basis. However, ground 6 per cent brought \$2.75 and 9½ per cent \$2.90. South American ground reached \$3.75 c.i.f. Unground 6 per cent to 10 per cent wanted at \$2.50@2.75. Hoof meal went for special purpose at \$3.50 and hoofs at \$37.

Unit ammonia.

High grade, ground, 10-11% ammonia..... \$2.80@3.10
Lower grade, ground, 6-9% ammonia..... 2.60@2.80
Medium to high grade, unground..... 2.60@2.85
Lower grade and renderers', unground..... 2.25@2.50
Bone tankage, unground..... 2.75@3.00
Hoof Meal 3.25@3.50
Grinding hoofs, per ton..... \$3.00@35.00

Bone Meals.

With sellers asking \$27 for unground

and \$32.50 for ground, and buyers bidding considerably under that range, volume of business was small.

Per Ton.
Raw bone meal..... \$30.00@36.00
Steam, ground 29.00@32.00
Steam, unground 24.00@27.00

Cracklings.

Prices tended upward this week, due to unseasonably small supplies and a good demand from middlewestern buyers. Soft pressed pork reached \$85.00 per ton basis Chicago, and 47 per cent hard pressed beef \$48 f.o.b. production points.

Per Ton.

Pork, according to grease and quality... \$75.00@85.00
Beef, according to grease and quality... 47.00@70.00

Horns, Bones and Hoofs.

Prices remained firm and demand good, but supplies are very small for this time of the season.

Per Ton.

Horns \$75.00@200.00
Round shin bones..... 45.00@ 48.00
Flat shin bones..... 42.00@ 45.00
Thigh, blade and buttock bones..... 40.00@ 45.00
Hoofs 34.00@ 35.00

(NOTE—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

All price changes tended upward due to small spot and near future supplies.

Per Ton.

Kip and calf stock..... \$30.00@35.00
Rejected manufacturing bones..... 40.00@42.00
Horn piths 36.00@37.00
Cattle jaws, skulls and knuckles..... 34.00@35.00
Sinews, pizzles and hide trimmings..... 23.00@24.00

Animal Hair.

Demand continues good at the recent price break, with demand for winter take-off considerably ahead of supply. Cattle switches advanced around ¼c@½c over two weeks ago.

Per Pound.

Coll and field dried..... 3 @ 5
Processed 7 @ 11
Dyed 8½ @ 12
Cattle switches (115 for 100), each..... 4 @ 5¼

Pig Skin Strips.

Buyers continued to bid around ¼c per pound under sellers' ideas.

Per Pound.

Tanner grades 6¼ @ 7¼
Edible grades, unassorted..... 4½ @ 5¼

FEBRUARY BY-PRODUCTS YIELDS.

The estimated average yield and production of animal by-products from slaughter under Federal inspection for the month of February, 1926, with comparisons, are compiled and reported as follows by the U. S. Department of Agriculture:

Class	Average weight per animal		Per cent of live weight		Production				Per cent Feb., 1926, as of average
	Feb. 1, 1925, to Jan. 31, 1926	Feb., 1926	Feb. 1, 1925, to Jan. 31, 1926	Feb., 1926	Feb. 1, 1925, to Jan. 31, 1926	Feb. average 1921-1925	Feb., 1925	Feb., 1926	
	Lbs.	Lbs.	P. ct.	P. ct.	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.	P. ct.
Edible beef fat ¹	34.43	40.03	3.61	4.12	334,931	24,909	25,276	27,463	110.25
Edible beef offal.....	28.22	30.14	2.96	3.10	274,084	17,047	18,423	20,678	121.30
Cattle Hides.....	64.57	66.25	6.77	6.82	632,028	40,464	45,777	46,018	113.73
Edible calf fat ¹	1.27	1.16	0.72	0.69	6,746	353	422	438	123.38
Edible calf offal.....	6.46	6.46	3.67	3.84	34,573	1,942	2,545	2,437	125.49
Lard ²	34.31	39.18	15.03	16.69	1,419,533	153,715	155,487	180,843	85.12
Edible hog offal.....	5.76	6.09	2.53	2.59	239,531	21,394	21,934	20,338	95.11
Pork trimmings.....	11.75	12.38	5.15	5.27	489,401	39,931	44,444	41,344	103.54
Inedible grease ²	2.94	3.05	1.29	1.30	122,575	12,599	12,768	10,221	79.24
Sheep edible fat ¹	2.26	2.67	2.76	3.02	27,006	2,388	2,083	2,634	110.30
Sheep edible offal.....	1.85	1.98	2.26	2.24	22,264	1,522	1,494	1,933	128.32

¹ Unrendered. ² Rendered.

THE KENTUCKY CHEMICAL MFG. CO., Inc.

COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings

Both Soft and Hard Pressed

PALM OIL IN SUMATRA.

Palm oil is one of the latest crops to be introduced into Sumatra, says American Vice Consul Cyril L. Thiel, Medan, Sumatra, in a report to the U. S. Department of Commerce. It was introduced into Medan as late as the year 1918, and in 1919 the first palm oil was exported from the provinces of the East Coast of Sumatra and Atjeh.

Since that year the production of palm oil has grown by leaps and bounds. Every year from 1919, when about 180,000 kilos were exported, to the year 1922, the exports of palm oil doubled. The year 1925 showed an increase of 37 per cent over the year 1924.

The table below gives the exports of palm oil from this district for the period 1919-1925, inclusive:

Year.	Quantity Kilos.
1919.....	180,685
1920.....	359,098
1921.....	2,459,451
1922.....	2,544,287
1923.....	2,716,653
1924.....	5,040,803
1925.....	6,905,594

1 kilo = 2.2046 pounds.

More phenomenal still is the amount of Sumatra palm oil which the United States has imported during the past two years.

Up to the year 1924 the United States did not purchase any Sumatra palm oil direct. In 1924, however, approximately 165,000 kilos were shipped direct to the States. At that time, the United States ranked fourth among the consumers of Sumatra palm oil.

During the year 1925 the United States further increased its imports of Sumatra palm oil to the large figure of 2,343,000 kilos. It was during this year, 1925, that palm oil was first shipped in bulk to the United States, the first shipment having taken place in September and another in December.

The table below shows the countries receiving Sumatra palm oil during the years 1923-1925, inclusive:

Countries.	1923. (Kilos)	1924. (Kilos)	1925.
Netherlands.....	1,351,100	1,118,558	1,516,330
Great Britain.....	1,163,312	2,887,158	1,419,206
Belgium.....	49,966	2,197	10,058
Germany.....	1,800	695,321	1,356,255
United States.....		165,252	2,343,015
France.....		68,730	5,431
Japan.....		112,243	270,532
Other countries.....	67,724	21,344	142,500

MISS. CRUSHERS TO MEET.

The 15th annual convention of the Mississippi Cottonseed Crushers' Association will be held at Biloxi, Miss., on June 24 and 25, according to Secretary H. C. Forrester. Members are urged to attend and "talk it over and fight it out, and then all get together."

GROCERS AND MARGARINE TAX.

Commenting on the recent statement of Dr. Harvey W. Wiley that the Federal oleomargarine law should be amended to include within its tax and restrictive provision all butter artificially colored or treated with chemicals, the editor of the grocery department of the New York Journal of Commerce says:

"There is little or no difference of opinion in the grocery trade, aside from those specifically allied with the dairy interests, as to the unfairness of taxing oleo out of existence, especially by doubling the tax on it, as proposed by the Beck bill now in Congress at the behest of the dairy interests. It is an old story revived and intensified in its injustice.

"Now that the oleo men are united into an association and are putting up a lively fight it is interesting to see them not only defending oleo, but carrying an aggressive campaign back into the dairy camp with a charge that 'neutralized butter' is adulterated and ought to be taxed also, if allowed sold at all.

"The oleo men have brought into action no less a war horse than Dr. Harvey W. Wiley, long a friend of oleo (when sold honestly) but now protesting against 'millions of pounds of butter made from rotten cream' but treated chemically to make it acceptable."—*Cotton Oil Press*.

VITAMINES IN MARGARINE.

The department of Industrial Law of Norway has just made public two patents for the addition of vitamins to food fats like butter, margarine, lard, olive oil and other fats and oils, and to many other kinds of foods, such as chocolate, milk products, meat extracts, cream, honey, etc., according to the Institute of Margarine Manufacturers.

Vitamins are so widely distributed in our food supply, says the Institute, that many industries do not feel that it is necessary to add vitamins to their products. The nutrition experts of the world have not yet recommended such a practice. The significance of the patent lies in the fact that the vitamin content of butter or of margarine, for example, can at a nominal cost be increased many times without changing the appearance, texture, or flavor of either product. No one knows to what extent this scientific discovery may affect the production of these two products.

How is cottonseed oil bleached? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

ARKANSAS CRUSHERS MEET.

The 17th annual convention of the Arkansas Cottonseed Crushers' Association, held recently at Hot Springs, Ark., was attended by a record crowd. The two-day meeting was filled with an excellent program of business and entertainment.

Because of illness, President S. W. Alston, and temporary chairman W. A. Isgrig could not be present, and their duties were undertaken by vice-president W. H. Loflin and R. T. Doughtie, respectively.

Addresses were made by M. W. Martin, traffic manager for the association, A. G. Kahn and Hon. Christie Benet, general counsel for the Interstate Cottonseed Crushers' Association. These talks were splendidly presented and everyone got a great deal of good out of them.

The annual banquet, held the first evening, was an enjoyable affair. Speeches were conspicuous by their absence, but a splendid program of entertainment was provided. "Ed." Barrow of Memphis, was toastmaster.

Resolutions were passed commending the Arkansas Railroad Commission, pledging cooperation with the cotton growers in their fight for fair rates on cotton and products, and thanking Hot Springs for the many courtesies shown the association and its members during the convention.

W. H. Loflin, of Little Rock, was elected president; R. E. Lillard, of Ft. Smith, vice-president; and P. F. Cleaver was re-elected secretary and treasurer. Hot Springs was chosen as the next meeting place.

PEANUT OIL IN CHINA.

Peanut oil is very popular in China, being consumed in almost every household. Enormous quantities are also exported to other countries.

In 1924 there were exported from the port of Weikawei some 20,000 tons of peanut kernels and 1,102,920 gallons of peanut oil. From the port of Chefoo, during the first 10 months of 1924, 349,493 gallons of peanut oil and 16,000 tons of peanut kernels.

Owing to the size of the country and the primitive method used, it is impossible to get an accurate idea of the size of the annual peanut crop in China.

HEADS TENNESSEE CRUSHERS.

I. H. Fleming, manager of the De Soto Oil Mill Company, Memphis, Tenn., was elected president of the Tennessee Cottonseed Crushers' Association at a recent meeting. T. H. Baker, also of Memphis, was elected secretary.

A renewal of activity on the part of the association is looked for, and plans are being laid for the future.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, May 1 to May 7, none.

What equipment is needed in refining vegetable oils? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

The Blanton Company

St. Louis, U. S. A.

Refiners of Cooking Oils

Give Us Inquiries on Tank Cars

Pleased to Submit Samples

Selling Agencies at

New York Philadelphia Pittsburgh Memphis

Yopp's Code, Eighth Edition

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers Association and the Mississippi Cottonseed Crushers' Association.

Market Very Tight—Trade Moderate—Cash Demand Good—Crude Strong—Selling Pressure Lacking—Lard Stronger—Cotton Weather Unfavorable.

Probably one of the tightest situations ever witnessed in cottonseed oil continued the outstanding feature throughout the past week. There has seldom been a time like the present when those bearishly inclined could not point to one leading factor in their favor.

The tightness in the spot future position, the continued relative strength in the crude levels, a satisfactory cash business, with the bulk of the crude marketed sufficiently so that there was no crude pressure in evidence anywhere, with the lard market showing a decidedly better tone, and with the rainy weather over the South creating sufficient apprehension to check selling pressure, there was a combination of decidedly strong factors that did not make it surprising to see the future market advance daily into new high levels for the season.

Situation Most Unusual.

The oldest interests in the trade openly confess that they have never seen anything like it before. That values are not artificial and that no particular effort is being made to squeeze the shorts in the nearbys is best displayed by the fact that even at the season's top for the May delivery, or around 13.90c, that position was at least 35 points below a profitable hedging basis compared with crude oil at 12c.

The truth of the market is that throughout the season there has been a wide discrepancy between crude and futures, which eventually had to be corrected. And as the crude markets were maintained above a hedging parity for months, the only thing left was for the future market to seek a relative level compared with the raw materials. The reason the market had not done so before was due to the

limited speculative interest throughout the season.

In addition to the other strong features in the market there is the fact that consuming interests are long of futures in a market where there are no hedges to speak of, with but one refiner having hedges in the ring and with that interest taking them off against cash sales from time to time.

Sentiment Very Bearish.

The absence of a normal hedging interest in the market created a situation where there was no balance wheel and tended to make for independent strength. Sentiment, particularly among the professional element, was radically bullish. They saw little or nothing on which to press the market and among the cash trade a situa-

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., May 13, 1926.—Business inactive; some crude selling at 12c but supply very short. Also some refined moving basis 13 $\frac{1}{4}$ c Houston, and very little offering. Some bulls predicting 14@15c Texas for bleachable before the middle of September.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., May 13, 1926.—Prime cotton seed delivered Dallas, nominal; snaps and bollies, on quality, nominal; prime crude cottonseed oil, 12c; 43 per cent cake and meal, \$30.00; hulls, \$9.00 ton; mill run linters, 3@5c.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., May 13, 1926.—Prime cottonseed meal, \$31.50; loose cottonseed hulls, \$8.00, Memphis. Crude oil, 12c Valley. Very light trading; most mills closed down for the season.

tion was disclosed that few dared to sell on a scale up under present conditions.

Some commission houses have been selling the late positions in a fairly liberal way, with the ring crowd absorbing those months, owing to their relative cheapness compared to the nearbys. Each bulge has brought about profit taking, but the market continued one where longs were selling to new buyers, and where it did not take much of a demand to keep the surplus out of the ring.

As near as can be judged there is believed to be a speculative short interest in the May delivery of 3,000 to 4,000 bbls. with a scattered speculative long interest with one holding of around 2,000 bbls. that would welcome the delivery of oil of May contract. Likewise there is a speculative short interest in June and consumers are said to be long of the July delivery. Such conditions would warrant expectations of continued tightness in the nearby and consequently the disposition is to operate in the more distant futures.

Late Start on New Crop.

The rainy weather in the South continues and although reports are divided as to their effect on the new crop, a period of dry warm weather would unquestionably be more beneficial and would at least help to make up for the late start of the crop which is privately placed at two weeks late.

In the Southeast and Valley crude is slightly held at 12c while reports from Texas had it that local interests were bidding 12c there and there was practically no oil left in that state. Such conditions indicate that there will be no pressure of crude oil until the new crop is available and that the statistical position will most likely gain in strength from now on.

The advance has been very rapid and prices are getting to levels that are high. But there appears nothing in the situation to forecast a culmination of the move as yet, and it would not be surprising to some of the trade leaders if a 14 $\frac{1}{4}$ c level

ASPEGREN & CO., INC.

PRODUCE EXCHANGE BLDG.

NEW YORK CITY

BROKERS

REFINED COTTON SEED OIL CRUDE

ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

New Orleans Logical Cottonseed Oil Market

It has required less than nine months to demonstrate the success of the New Orleans Refined Cottonseed Oil Contract Market, and the testimonies of those who have used it for hedging and for speculative purposes indicate its worth to the trade. As it has become better known, it has steadily broadened, and the narrowness which prevailed during the early stages of the market is no longer a cause for hesitancy on the part of traders.

THE CONTRACT is for 30,000 pounds of Refined Cottonseed Oil in bulk, and grading, weighing, certifying, etc., are done by employees of the New Orleans Cotton Exchange with the same exactness and thoroughness as prevails in the spot cotton department, and protected by an indemnity bond.

ASSOCIATES in the membership of the Exchange have been provided for this trade, with annual dues of \$200, and no shareholding requirement.

COMMISSIONS are fixed at \$20 per round contract for non-members, \$12 for associates and \$10 for full members, so that associates net \$5 per contract handled for non-members.

NEW ORLEANS COTTON EXCHANGE

New Orleans, La.

Write Trade Extension Committee for rules and information

Buy and sell your cotton oil basis
New Orleans!

is established. In some quarters however, caution is noted in following the upturns from this level and each bulge is likely to meet realizing.

A small business is on with the Maine fish packing trade and Pacific Coast packers have been in the market again this week for winter oil, while compound is moving in a surprising satisfactory way considering the price.

Fish Packers Taking Oil.

In the near future the fish packing demand will likely be larger. A careful canvass indicated but about 2,000 bbls. of store oil at New York, practically all of which is held by one factor and on which a price of 100 points over July has been constantly placed. This would indicate that the Eastport demand would go direct to refiners. But it makes little difference in what direction the demand goes, the fact remains that the market in its entirety is in a most surprisingly strong position.

THE EDWARD FLASH CO.

29 BROADWAY
NEW YORK CITY

BROKERS EXCLUSIVELY VEGETABLE OILS

In Barrels or Tanks

Hardened Edible Coconut Oil COTTON OIL FUTURES

On the New York Produce Exchange

COTTONSEED OIL—Market transactions:

Friday, May 7, 1926.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—		—Closing—		
Spot	1355	a
May	100	1350	1350	1350	a 1375
June	1335	a 1375
July	2100	1326	1310	1310	a 1311
Aug.	200	1325	1322	1300	a 1320
Sept.	2000	1300	1275	1278	a 1280
Oct.	300	1196	1180	1180	a
Nov.	200	1105	1105	1089	a 1095
Dec.	300	1065	1065	1053	a 1060

Total Sales, including switches, 5,200 bbls. P. Crude S. E. 12 asked.

Saturday, May 8, 1926.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—		—Closing—		
Spot	1350	a
May	1350	a 1375
June	13	5 a 1375
July	1312	a 1320
Aug.	13	5 a 1325
Sept.	600	1290	1284	1290	a
Oct.	100	1190	1190	1188	a 1200
Nov.	100	1095	1095	1098	a 1100
Dec.	1063	a 1075

Total Sales, including switches, 800 bbls. P. Crude S. E. 12 asked.

Monday, May 10, 1926.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—		—Closing—		
Spot	1365	a 1400
May	1365	a 1390
June	1360	a 1390
July	1100	1340	1325	1338	a 1340
Aug.	1327	a 1335
Sept.	3200	1316	1300	1315	a 1316
Oct.	5600	1225	1200	1225	a 1223
Nov.	800	1125	1110	1130	a 1135
Dec.	400	1088	1087	1090	a 1100

Total Sales, including switches, 11,100 bbls. P. Crude S. E. 11½-12 asked.

Tuesday, May 11, 1926.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—		—Closing—		
Spot	1385	a
May	200	1385	1383	1385	a
June	1375	a 1400
July	6000	1351	1340	1351	a 1354
Aug.	100	1340	1340	1340	a 1345
Sept.	2700	1325	1315	1323	a 1322
Oct.	1400	1227	1216	1225	a 1228
Nov.	300	1135	1132	1133	a 1137
Dec.	100	1095	1095	1089	a 1094

Total Sales, including switches, 10,800 bbls. P. Crude S. E. 11½-12 asked.

Wednesday, May 12, 1926.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—		—Closing—		
Spot	1400	a 1445
May	1390	1390	1385	a 1400
June	1365	a 1400
July	1350	1343	1349	a 1357
Aug.	1335	a 1345
Sept.	1320	1312	1314	a 1315
Oct.	1225	1216	1220	a 1222
Nov.	1133	1130	1126	a 1128
Dec.	1093	1090	1070	a 1090

Thursday, May 13, 1926.

	High.	Low.	Bid.	Asked.
	—Range—		—Closing—	
Spot	1390 a
May	1384	1384	1385	a 98
June	1380 a 98
July	1350	1344	1347	a 56
Aug.	1340	1338	1330	a 40
Sept.	1316	1311	1313	a 22
Oct.	1225	1220	1221	a 23
Nov.	1132	1128	1125	a 28
Dec.	1080	a 90

COCONUT OIL—A quieter demand and a barely steady market was the feature in this direction the past week. There was a noticeable letup in the demand from the edible trade, while inactivity on the part of soapmakers was again generally reported.

At New York Ceylon barrels quoted 11c; edible barrels, 13½@13¾c; crude tanks New York, 9¾c, while crude tanks coast was quoted at 9¾c; prompt, 9¾c for June and 9¾c for July, 9c for futures.

SOYA BEAN OIL—Demand was only fair but the market very steady with a lack of selling pressure. At New York the situation was more or less nominal as far as prices were concerned, while Pacific coast tanks were quoted at 10@10¾c.

CORN OIL—A very strong market was reported here due to a scattered demand and the strength in cottonoil. At New York refined barrels quoted at 14c, while buyers' tanks f.o.b. mills was 11¾c bid with 12c asked by producers.

PALM OIL—The market was rather firm due to the lack of pressure and expectations of delayed shipments owing to the British strike situation. Demand was limited however, and weakness in tallow was against advances.

At New York Nigre spot quoted at 8¾c; shipment, 8c; while Lagos spot New York quoted 8¾c; shipment, 8¾c.

PALM KERNEL OIL—The market has been rather quiet but firm due to an absence of English offerings. But the calling off of the British strike made for a disposition to await developments. At New York casks were quoted at 10c, with casks for shipment at 10¾c.

PEANUT OIL—Market nominal.

SESAME OIL—Market nominal.

COTTONSEED OIL—Demand reported as good. Spot supplies New York light and strongly held with P.S.Y. spot barrels quoted at 14.00@14.45. Southeast crude sold at 12c and Valley 12c nominal, Texas 12c bid.

SEE PAGE 35 FOR LATER MARKETS.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, May 12, 1926.—Latest quotations on chemicals and soapmakers' supplies:

Seventy-six per cent caustic soda, \$3.76 to \$3.91 per cent cwt.; 98 per cent powdered caustic soda, \$4.16 to \$4.56 per cwt.; 58 per cent carbonate of soda, \$2.04 to \$2.44 per cwt.

Lagos palm oil in casks of 1,600 lbs., 9¾c lb.; olive oil foots, 8¾c to 9c lb.; East India cochineal cocoanut oil, 16c lb.; cochineal grade cocoanut oil, domestic, 12¾c lb.; Ceylon grade cocoanut oil, 11¾c lb.

Prime summer yellow cottonseed oil, 14¾c lb.; prime winter salad oil, 15¾c lb.; raw linseed oil, 10.6 to 11c lb.

Extra tallow, f.o.b. seller's plant, 8c lb.; dynamite glycerine, nom., 22¾c lb.; chemically pure glycerine, nom., 23¾c lb.; saponified glycerine, nom., 16¾c lb.; crude soap glycerine, nom., 15¾c lb.; prime packers grease, nom., 7¾c lb.

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

Puritan, Winter Pressed Salad Oil

Bonans, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow

White Clover Cooking Oil
Marigold Cooking Oil
Jersey Butter Oil

P&G Special (Hardened) Cocoanut Oil

Refineries:
MORVDALE, OHIO
PORT IVORY, N. Y.
KANSAS CITY, KAN.
MACON, GA.
DALLAS, TEXAS
HAMILTON, CANADA

General Offices:
CINCINNATI, OHIO
Cable Address: "Procter"

The **G-BOY**

GRAHAM BROTHERS *New ONE TON TRUCK*

Graham Brothers latest and most impressive achievement—the G-BOY!

A one ton truck embodying entirely new ideas in design and balance and selling at an astonishing price.

Extraordinary purchasing power and vast production made the G-BOY possible.

Largest exclusive truck manufacturers in the world, Graham Brothers buy and build in enormous volume.

The price and quality of the G-BOY illustrate the extent to which buyers benefit by this volume and its resultant economies.

The G-BOY is the most important con-

tribution in years to the cause of *Better Transportation at Lower Cost.*

A new system of weight distribution effects a revolutionary improvement in balance.

The compact wheelbase facilitates ease of handling and yet affords unusually generous body capacity. The truck is gracefully low, with steel spoke wheels and 30 x 5 truck type cord tires.

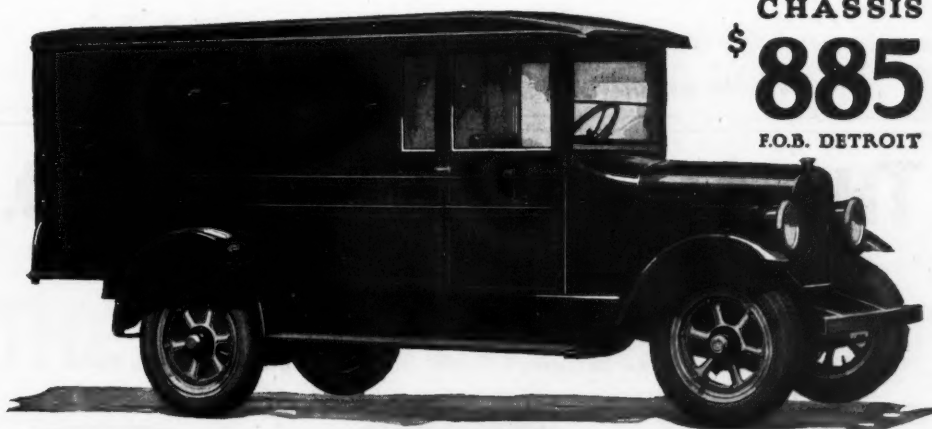
Dodge Brothers engine is the standard power unit, with a new heavy transmission that has proved its quality in greater capacity types.

The entire truck, in fact, is built to out-live and out-perform trucks costing hundreds of dollars more.

Bodies for the G-BOY—and for Graham Brothers complete line of Trucks and Motor Coaches—are built in Graham Brothers own factory at Evansville, Ind.—the most modern plant of its kind in America. Whatever your requirements may be, a suitable body is immediately available at an attractive price.

GRAHAM BROTHERS

Evansville—DETROIT—Stockton
A DIVISION OF DODGE BROTHERS, INC.
GRAHAM BROTHERS (CANADA) LIMITED—TORONTO, ONTARIO



CHASSIS
\$ 885
F.O.B. DETROIT

SOLD BY DODGE BROTHERS DEALERS EVERYWHERE

Jordan's Improved Ham Retainers

(Square and pear shaped)



Patents applied for

***Better Products—
Big Saving of Time and Labor—
No Press Required—***

In cooking and processing hams it is never necessary to repress hams because the Improved Jordan Ham Retainers are equipped with springs which compensate for the maximum expansion and contraction. This produces the best boiled hams which are firm and perfectly shaped to either pear or square retainers.

The Boiled Ham Season is close at hand.

Write us today regarding your Requirements

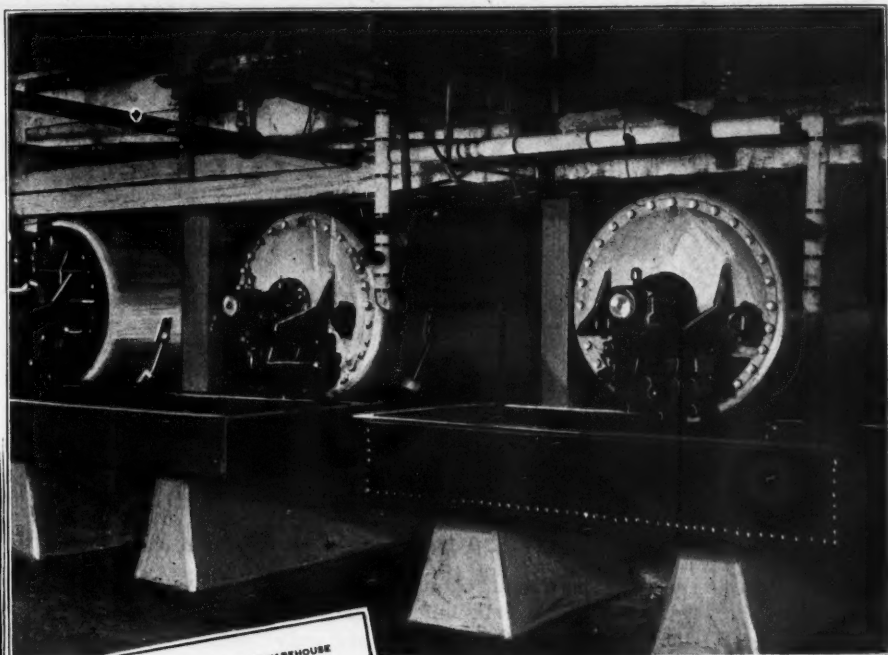
THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard
CHICAGO

Western Office, E. D. Skinner, 1731 W. 43rd Place, Los Angeles, Calif.

ANCO

Installation of Laabs Cookers at the Sacramento Reduction and Tallow Works.



PLANT, RIVERSIDE ROAD
PHONE MAIN 5871J

Sacramento Reduction and Tallow Works

1815 FOURTH STREET
SACRAMENTO, CALIF.

OFFICE AND WAREHOUSE
FOURTH AND R STREETS
PHONE MAIN 1089

The Allbright-Nell Co.
5323 South Western Blvd
Chicago, Ill.

Gentlemen:

We have had three Units of the Laabs Sanitary Rendering System in operation at our plant for nine months and wish to say that they have fulfilled all our expectations and have been thoroughly satisfactory from the beginning.

We are handling all our material through these cookers which includes dead animals, shop scraps and bone as well as packing house offal and are making a meal which runs very high in protein and for which we get top prices.

Our tallow is of good color and low in acid and is equal to if not superior to the tallow made by us under the old system of tanks.

We are pleased to recommend this equipment to anyone engaged in this line of business as we believe it to be the best and most economical to operate and makes products of high quality.

Yours very truly,

Sacramento Reduction & Tallow Wks.

By

James H. Nell

**LAABS
SANITARY
RENDERING
UNITS**

"Thoroughly Satisfactory"

For almost a year the Sacramento Reduction and Tallow Works have had three Laabs Cookers at work in their plant. After this period of time they are so pleased with the results that their endorsement of Laabs is — "Thoroughly Satisfactory."

The same is true in the case of every installation of Laabs Cookers. The net returns to the user are materially increased and the products of a higher quality.

Write us today for full particulars. We shall be more than pleased to demonstrate to you the superiority of Laabs.

THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard, Chicago, Ill.

Western Office: E. D. Skinner, 1731 W. 43rd Place, Los Angeles, Calif.

ANCO

HEADQUARTERS FOR EVERYTHING IN PACKINGHOUSE MACHINERY

A Fast Safe Cure

Griffith's

Prague Pickling Salt

GRIFFITH'S German Prague Salt will do all we claim for it. The years of experience have taught many Packers and Sausage Makers to make a safe, quick cure and quick disposal of all their products. Time is money—borrowed money draws Interest—save both.

Sausage (One Day Cure)

Fresh meat, put through the fine plate and salted with GRIFFITH'S German Prague Salt will be ready to chop in 24 hours. You can stuff, smoke, cook, chill, and sell immediately. Work fast—save shrinkage.

Sweet Pickle Bellies

We make a positive statement that 6 to 8 lb. bellies can be ready to smoke in 5 to 6 days. No bitter flavor, odor, or discoloration. GRIFFITH'S German Prague Salt is SAFE and FAST. This brine will also cure Corned Beef, Butts, Hocks, Jowls, Cheeks, or Blades.

Dry Sugar Cure Bacon

No secret. Easy to use. GRIFFITH'S German Prague Salt is SAFE, SURE, and does the curing in 8 to 10 days. No pumping. No overhauling. Use your regular temperatures.

Hams for Smoking

Are you crowded for room? Are you short of green hams? If your supply is limited, cure what you have quickly and sell on the market. Do not hold until they go down. Keep stocks low and cure fast. GRIFFITH'S German Prague Salt will get your ham properly cured and ready for smoke in 24 to 30 days. No change in your method. No change in your temperature.

Boned Hams for Boiling

Bone your fresh ham, pump thoroughly, and salt with GRIFFITH'S German Prague Salt. Put in vat for one day. Second day pour on brine and let remain 6 or 7 days (Overhaul 4th day). Do not pump a second time. Now ready for forms and boiling. Hams will be sweet, tender, and mild.

Write for our formulas. They will tell you how to do the curing. Send for 5 Bags. Be sure it's GRIFFITH'S German Imported Prague Salt. There is no substitute. Meets all pure food requirements.

THE GRIFFITH LABORATORIES
4103 S. LA SALLE ST.,
CHICAGO, ILL.

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products irregular the latter part of the week, due to mixed commission house trade; packers on both sides; undertone steady. Cash demand moderate; hogs firm; hog arrivals comparatively light.

Cottonseed Oil.

Cottonseed oil slightly easier under scattered liquidation and evening up and selling before the government report, with support less aggressive. Crude 12c nominal everywhere. Cash oil and compound demand good, but sentiment more mixed. Estimates on April consumption running from 200,000 to 262,000 barrels.

Quotations on cottonseed oil at Friday noon were: May, \$13.80@13.97; June, \$13.65@14.00; July, \$13.34; August, \$13.26; September, \$12.96@12.97; October, \$12.15; Nov., \$11.20@11.25; Dec. \$10.70@10.85.

Tallow.

Tallow, extra, 8 $\frac{3}{4}$ c nom.

Oleo Oil and Stearine.

Stearine, oleo, 13 $\frac{3}{4}$ c.

Hull Oil Market.

Hull, England, May 14, 1926.—(By Cable).—Refined cottonseed oil, 39s 3d; crude cottonseed oil, 35s 3d.

FRIDAY'S GENERAL MARKETS.

New York, May 14, 1926.—Spot lard at New York; prime western \$16.00@16.10; middle western, \$15.80@15.90; city, \$15.62; refined continent, \$16.50; South American, \$17.50; Brazil kegs, \$18.50; compound, \$15.50.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to May 14, 1926, show exports from that country were as follows: To England, 85,262 quarters; to continent, 18,623 quarters; others, none.

Exports for the previous week were: To England, 98,874 quarters; to the continent, 20,210 quarters; others, none.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending May 8, 1926, with comparisons, as follows:

	Week ending May 8.	Prev. week.	Cor. week, 1925.
West. dressed meats:			
Steers, carcasses ..	8,301 $\frac{1}{2}$	8,320	7,577
Cows, carcasses ..	830 $\frac{1}{2}$	908 $\frac{1}{2}$	807
Bulls, carcasses ..	59	120 $\frac{1}{2}$	252
Veals, carcasses ..	10,741	11,084	12,486
Hogs and pigs ..	36		
Lambs, carcasses ..	21,956	19,214	24,830
Mutton, carcasses ..	4,203	3,811	4,877
Beef cuts, lbs.	493,301	674,685	230,211
Pork cuts, lbs.	969,227	1,105,790	1,076,406
Local slaughters:			
Cattle	10,414	10,479	11,216
Calves	19,268	18,154	18,021
Hogs	41,120	43,235	47,203
Sheep	44,140	50,011	41,088

MAY 1 STORAGE STOCKS.

Stocks of provisions in storage in the United States on May 1, 1926, with comparisons, are announced as follows by the U. S. Bureau of Agricultural Economics:

	May 1, '26	Apr. 1, '26	5-Year Av. lbs.
Beef, frozen	32,400,000	43,528,000	64,149,000
Cured	15,793,000	15,301,000	12,548,000
In cure	11,735,000	11,952,000	11,278,000
Pork, frozen	125,270,000	129,239,000	186,970,000
D. S. cured	73,868,000	78,927,000	104,121,000
D. S. in cure	66,339,000	72,359,000	86,005,000
S. P. cured	135,893,000	129,052,000	189,919,000
S. P. in cure	203,644,000	216,997,000	244,189,000
Lamb and mutton, frozen	2,392,000	3,280,000	7,413,000
Mixed meats	48,165,000	62,399,000	75,275,000
Lard	98,315,000	93,108,000	117,510,000

TRADE GLEANINGS.

It is reported that the McCracken County Farm Bureau plans to establish a packing plant in Paducah, Ky.

Gerst Brothers Meat Company is about ready to start construction on its new \$300,000 packing plant in St. Louis, Mo.

Pendleton Provision & Packing Company plant at Pendleton, Ore., was recently damaged by fire. Loss was estimated at around \$175,000.

A new dry rendering system for inedible fats is to be installed in the plant of the Seiloff Packing Company in St. Louis, Mo., it is reported.

A new casings concern, known as the San Francisco Casing Co., has been established at 1500 Evans avenue, San Francisco, Calif. H. T. Bray is secretary-treasurer.

It is reported that the Planters Oil Mill Company has let contract to the Mississippi Power & Light Company, of Jackson, Miss., for the complete electrification of its mill in Moorhead, Miss.

Another floor is being added to the plant of the Sartorius Provision Company in St. Louis, Mo. This will give the company a much needed opportunity for expansion.

A number of improvements have been made in the plant of the Laclede Packing Company in St. Louis, Mo. It is reported that the company plans to change its hog killing arrangement in the near future.

Extensive improvements are being made to the plant of the St. Louis Independent Packing Company, St. Louis, Mo. These improvements cover the killing floors, sausage department, inedible rendering department, etc.

The McHenry Meat Company, St. Louis, Mo., is said to be contemplating the erection of a new hog killing department and addition to its coolers. This concern specializes in fancy beef, but expects to branch out into the hog killing end of the business also.

E. J. Nedd has resigned as general manager of the Verden Packing Company, San Francisco, Calif., to become a partner in the firm of Wilsey-Bennett Co., Inc., egg packers and wholesale dairy produce dealers of San Francisco and Petaluma, Calif.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, May 13, 1926.

This market remains in an unsettled condition pending final settlement of the labor situation. Spot prices rule steady to strong on boxed meats; market quiet but firm. More liberal consignments expected after labor situation here is cleaned up.

Today's prices are as follows: Shoulders, square, 90s; picnics, 80s; hams, long cut, 126s; American cut, 130s; bacon, Cumberland cut, 112s; short backs, 112s; bellies, clear, 100s; Wiltshires, 110s; Canadian, 120s; spot lard, 77s 9d.

NEW YORK LIVESTOCK.

Receipts of livestock at New York for week ending May 8, 1926, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,585	11,478	7,506	15,240
New York	1,336	4,371	15,094	2,353
Central Union	3,710	1,445		21,637
Total	8,631	17,294	22,606	39,230
Previous week	9,178	18,831	11,320	54,938
Two weeks ago	9,504	18,700	26,421	40,805

RECEIPTS AT CENTERS.

SATURDAY, MAY 8, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	5,000	7,000
Kansas City	900	1,500	1,500
Omaha	300	5,500	400
St. Louis	400	3,000	300
St. Joseph	100	1,800	1,000
Sioux City	400	5,000	500
St. Paul	200	1,000	100
Oklahoma City	100	900	100
Fort Worth	1,000	600	200
Milwaukee	100	100	100
Denver	100	200	4,000
Louisville	100	600	400
Wichita	100	1,200	100
Indianapolis	200	3,000	100
Pittsburgh	100	900	500
Cincinnati	200	1,500	400
Buffalo	200	300	800
Cleveland	100	1,000	600
Nashville, Tenn.	100	500	500
Toronto	700	200	100

MONDAY, MAY 10, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	21,000	37,000	17,000
Kansas City	13,000	8,000	8,000
Omaha	7,000	6,000	7,000
St. Louis	6,000	15,000	1,500
St. Joseph	2,200	5,000	6,000
Sioux City	3,500	2,000	1,000
St. Paul	5,300	12,000	1,500
Oklahoma City	400	1,000	100
Fort Worth	5,500	1,000	400
Milwaukee	200	500	100
Denver	4,000	2,000	1,400
Louisville	1,200	1,300	800
Wichita	800	2,100	500
Indianapolis	1,100	4,500	200
Pittsburgh	1,200	4,000	4,300
Cincinnati	1,800	5,000	700
Buffalo	2,100	9,000	11,000
Cleveland	1,200	4,500	1,500
Nashville, Tenn.	300	1,100	1,000
Toronto	4,200	1,000	100

TUESDAY, MAY 11, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	18,000	11,000
Kansas City	7,500	8,000	6,000
Omaha	6,000	6,500	5,000
St. Louis	7,000	14,000	1,000
St. Joseph	2,800	2,500	2,700
Sioux City	6,000	6,000	100
St. Paul	3,200	8,000	300
Oklahoma City	500	1,800	100
Fort Worth	2,000	300	500
Milwaukee	800	4,000	100
Denver	1,900	1,500	1,000
Louisville	100	1,000	800
Wichita	700	2,200	400
Indianapolis	1,500	8,000	1,000
Pittsburgh	100	1,000	500
Cincinnati	400	2,000	100
Cleveland	200	500	800
Buffalo	200	1,500	1,000
Nashville, Tenn.	100	800	600
Toronto	800	1,500	100

WEDNESDAY, MAY 12, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	14,000	15,000
Kansas City	6,000	6,000	6,000
Omaha	7,500	9,500	6,000
St. Louis	4,200	14,000	1,500
St. Joseph	2,200	7,000	2,200
Sioux City	2,500	9,000	1,000
St. Paul	3,600	12,500	1,300
Oklahoma City	1,500	1,500	100
Fort Worth	5,000	500	1,000
Milwaukee	300	2,000	100
Denver	1,000	1,400	1,700
Louisville	200	1,000	600
Wichita	300	2,500	100
Indianapolis	1,800	7,000	300
Pittsburgh	100	1,500	1,200
Cincinnati	300	4,800	1,000
Cleveland	200	1,500	800
Buffalo	200	1,500	1,500
Nashville, Tenn.	100	800	500
Toronto	1,000	1,900	100

THURSDAY, MAY 13, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	25,000	14,000
Kansas City	2,500	7,500	3,000
Omaha	3,500	9,500	6,000
St. Louis	1,800	9,500	800
St. Joseph	1,400	4,500	2,000
Sioux City	1,500	7,000	800
St. Paul	2,700	7,000	100
Oklahoma City	1,100	800	100
Fort Worth	1,400	600	2,000
Milwaukee	700	2,500	100
Denver	1,700	1,400	800
Louisville	300	1,300	100
Wichita	1,100	4,500	200
Indianapolis	500	3,600	350
Pittsburgh	175	460	800
Cincinnati	300	2,500	1,500
Cleveland	300	2,500	1,500

FRIDAY, MAY 14, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	2,000	11,000	11,000
Kansas City	1,300	3,500	1,000
Omaha	750	5,500	2,500
St. Louis	900	10,000	500
St. Joseph	350	2,200	1,800
Sioux City	700	6,000	500
St. Paul	1,300	5,000	500
Oklahoma City	700	700	100
Fort Worth	2,000	500	2,000
Milwaukee	200	400	100
Denver	400	500	3,000
Wichita	100	800	200
Indianapolis	500	3,500	100
Pittsburgh	20	1,800	1,800
Cincinnati	300	3,000	350
Buffalo	150	2,880	500
Cleveland	200	2,500	1,000

CATTLE**HOGS****CALVES****SHEEP**

WE RESPECTFULLY SOLICIT YOUR PATRONAGE
WRITE — TELEGRAPH — TELEPHONE
LIVE STOCK BUYING OFFICES

CHICAGO
 Kennett, Murray & Co.
 W. M. Burrows, Mgr.

CINCINNATI
 Kennett, Collins & Co.
 J. A. Wehinger, Mgr.

DETROIT
 Kennett, Murray & Collins
 F. B. Stewart, Mgr.

EAST ST. LOUIS
 Kennett, Sparks & Co.
 H. L. Sparks, Mgr.

INDIANAPOLIS
 Kennett, Whiting, McMurray & Co.
 E. R. Whiting L. H. McMurray
 C. J. Renard

LAFAYETTE
 Kennett, Murray & Co.
 D. L. Heath, Mgr.

LOUISVILLE
 P. C. Kennett & Son
 E. N. Oyler, Jr., Mgr.

MONTGOMERY
 P. C. Kennett & Son
 E. V. Stone, Mgr.

NASHVILLE
 Kennett, Murray & Co.
 G. W. Hicks, Mgr.

OMAHA
 Kennett, Murray & Co.
 R. J. Collins, Mgr.

SIOUX CITY
 Kennett, Murray & Brown
 J. T. Brown, Jr., Mgr.

SIOUX FALLS
 Kennett, Murray & Brown
 J. T. Brown, Jr., Mgr.

TOLEDO
 Kennett, Murray & Co.
 F. L. Murray, Mgr.

W. L. Kennett, Louisville, Ky. F. L. Murray, Nashville, Tenn.
C. B. Heinemann, Service Manager, Chicago

Order Buyers of Live Stock

Potts—Watkins—Walker

National Stock Yards, Ill. Stock Yards, Kansas City, Mo.

Reference: National Stock Yards National Bank

We Buy 'Em Right! A Trial is Convincing!

Write—Phone—Wire

Murphy Bros. & Company

Telephone
Yards 0184

Exclusively Hog Order Buyers

**Union Stock Yards
CHICAGO**

A. H. Petherbridge

ORDER BUYER

Hogs and Stock Pigs

Denver and Outside Points

**California's Nearest
Point of Supply**

**UNION STOCK YARDS
DENVER, COLO.**

Office Ph. Main 6088 Res. Ph. Franklin 1255

**Years of Experience
in buying**

Cattle or Hogs

on order

for particular Packers
is at your service

**Schwartz-
Feaman-Nolan Co.**

Kansas City Stock Yards
Kansas City, Missouri

Bangs, Berry & Terry

Order Buyers

**Hogs, Cattle and
Feeding Pigs**

**Union Stock Yards,
South St. Paul, Minn.**

Reference Stock Yards National Bank
Any Bank in Twin Cities

Write or wire us

J. W. Murphy Co.

Order Buyers

Hogs Only

Utility and Cross Cyphers

Reference any Omaha Bank

**Union Stock Yards,
Omaha, Nebr.**

EMIL KOHN, Inc. Office and Warehouse:
407 East 31st Street
NEW YORK, N. Y.
Caledonia 0113-0124

Ship us a small Consignment and see
how much better you can do. Results
Talk! Information gladly furnished.

Calfskins

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., May 12, 1926.

CATTLE—The expired half week indicates a sharp falling off in total of cattle sold at this market compared with last week. This is perhaps a direct result of the breakup of the long spring drouth, as it has held many cattle back that were being sent into markets on account of shortage of water and poor start of grass.

With 2,500 reported here for today, the half week total of 7,300 is 4,500 less than were here for the same time of last week. The market of today was slower than on the previous day, but the price list held about steady at advances of 15@25c noted earlier in the week.

Best steers here were 1,100 lb. weights that sold at \$9.60. A few choice yearlings made \$9.25, but the bulk of fair to good beef steers still sells in a spread of \$8.25@9.00, with common lots down to around \$7.00.

Bulk of fat cows, \$5.50@7.00, bulk of heifers, \$7.00@8.50, but with some fancy yearlings up to \$9.10.

HOGS—Hogs opened steady and closed strong on receipts of 8,000 and a half week total of but 16,000. The best light weights sold at \$13.40, with bulk of light and light butchers at \$13.25@13.35.

Medium weight butchers, \$13.00@13.25, heavy butchers, \$12.85@13.10, big heavies, \$12.75@12.85; mixed lots, \$12.60@12.75; sows, \$11.25@12.25; pigs, \$13.75@14.50.

SHEEP—There are but few sheep or lambs coming to this market at this time. Prices are quoted steady at \$15.25@15.50; shorn, \$13.50.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

St. Joseph, Mo., May 11, 1926.

CATTLE—Cattle receipts around 4,400 for two days this week against 6,752 same period last week. Beef steers and yearlings strong to 10@15c higher.

Top steers sold at \$9.30 and bulk of all sales ranged \$8.25@9.25. Colorados \$7.70@8.85. Best mixed yearlings \$9.00, others \$8.00@8.75.

Cows and heifers generally steady, bulls 15@25c lower. Heifers mostly \$7.00@8.50, best at \$9.00. Choice cows up to \$7.25 or better, most fair to good kinds \$5.25@6.75, and canners and cutters \$4.00@5.00.

Bulls mostly \$6.00@6.75, few up to \$7.00. Calves strong with top veals \$10.50. **HOGS**—Hog receipts light, numbering around 7,500 for the two days compared with 9,190 same days last week.

Today's top \$13.75 on 170 lb. averages, few hogs sold under \$12.75, and bulk of all sales ranged \$12.80@13.40. Throwout packing sows \$11.50@12.00.

SHEEP—Sheep receipts around 10,000 for two days. Lambs show little change, while sheep are around 25c lower.

Best fed wool lambs \$15.65, clips \$14.25, California springers \$16.00@16.35, with the culls to feeders at \$13.50. Clipped ewes \$7.60.

**Four
Competent Hog Buyers
to Serve
Particular Packers**

E. K. Corrigan

Exclusive Hog Order Buyer

South St. Joseph, Mo.

In the center of the corn belt district

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)
Chicago, May 13, 1926.

CATTLE—Smaller receipts locally and elsewhere boosted fat steer prices around 25c during the week under review. Shipping demand, excepting at the close, was fairly broad.

Choice yearling steers were practically absent throughout the week, the best on sale stopping at \$9.90. Mixed steer and heifer offerings sold upward to \$10.00, and a string of 674-lb. heifers reached \$10.15. Numerous loads of heavy steers sold at \$10.15@10.25, and approximately 75 head ranging in weight from 1,387 to 1,418 lbs. topped at \$10.35. Bulk of fat steers turned at \$9.75 downward, mostly \$8.50@9.75. Common steers lacking in quality and finish sold downward to \$7.75 and below.

She stock prices, apparently out of line considering the continued low levels of fed steers, broke around 25c with spots off more. Most canners and cutters, although active earlier in the week, finished 15@25c lower. Few choice heavy Kasher cows exceeded \$7.50 late when the bulk sold at \$7.00 downward.

All interests competed actively for veal calves and carried values 75c@\$1.25 higher, choice shipping calves selling upward to \$13.00 at the close.

HOGS—Moderate receipts and fair support from practically all interests brought a further bulge in swine prices that carried them to the highest levels for the current year. Locally the average cost of packer and shipper droves soared to \$13.48 on Monday, which was more than 50c above the previous high mark for this year.

Medium and heavy weight butchers, which predominated in the runs, commanded 25@50c higher values than any time in the last five months, while lighter weights were below previous lofty levels.

Advances since last Thursday generally figured 15@25c, with the exception of packing sows, which scored 30@40c upturns. At this schedule of quotations, best 200-lb. weights late in the week made \$13.75, choice 250-lb. butchers reached \$13.45, and 300-lb. loads ranged up to \$13.20, while only a few light pigs sold above \$14.00.

SHEEP—Relatively small receipts supported a tottering fat lamb trade as the week closed. The main bearish influence on closing sessions was the unsatisfactory condition of the dressed trade. Fat woolled lambs secured a top of \$15.75 during the week, clipped offerings selling upward to \$15.25 and springers \$16.50. At the close, clipped lambs topped at \$15.00 with bulk at \$14.25@14.75 while \$16.25@16.50 took bulk of springers.

Best fat handyweight ewes at the close realized \$7.75, this being an outside price, with \$7.50 representing the practical top.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)
Kansas City, Mo., May 13, 1926.

CATTLE—Fed steers and yearlings met a better outlet than during the week previous, and closing prices are strong to 25c higher with choice heavies taking the full advance. Choice weighty steers topped the week's trade at \$9.75, while best yearlings and medium weights made \$9.50.

Bulk of the fed arrivals cleared from \$8.25@9.25. Texas grassers were slow with prices steady to weak.

Better grades of light weight heifers closed at strong to 25c higher rates, while heavy kinds and butcher cows ruled weak to 25c lower. Canners, cutters and bulls held around steady.

Veal calf prices advanced \$1.00@1.50, with tops at \$12.00.

HOGS—Considerable interest was displayed by both packers and shippers during the week, and all classes of hogs sold at 15@40c higher prices. Better grades of 200@250-lb. offerings met the most competition and show most of the recent upturn.

Closing levels are at the high point of the week with the extreme top \$13.90 on choice 150-lb. packing sows are 10@25c higher for the week.

SHEEP—Mature lambs were scarce and prices advanced 25@40c for the week. Springers, however, were plentiful and held about steady. Woolled lambs sold up to \$15.75, the highest price paid this year. Best spring lambs reached \$16.50, with most sales at \$16.00 and above.

Aged sheep prices were reduced 25@50c, with shorn Texas wethers selling up to \$9.25 and best clipped ewes at \$7.75.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)
E. St. Louis, Mo., May 13, 1926.

CATTLE—A sharp recession in native beef steer receipts this week failed to improve prices excepting in isolated spots. Compared with one week ago native beef steers sold steady, with spots 15c higher in the case of some tidy light weights, western steers 25@35c lower; mixed yearlings and heifers 25c higher; cows, canners and bulls, steady; good and choice shipping vealers, steady to 50c lower.

Tops for week: Yearlings, \$9.75; heifers, \$9.65; matured steers, \$9.50; mixed yearlings, \$9.25. Bulks for week: Native steers, \$8.00@9.25; western steers, \$6.50@7.00; fat mixed yearlings and heifers, \$9.00@9.50; cows, \$6.00@6.75; canners, \$4.00@4.50.

HOGS—Irregular price shiftings with the spread further apart featured this week's hog trading. Light hogs and underweights have advanced 25@40c since last Thursday, with the top \$14.15 on light hogs and light lights today. Medium weight butchers are 10@20c higher, with heavy hogs little changed.

Packing sows are a big 25c higher; bulk 200 lbs. down today, \$13.75@14.00; 200@220-lb. weights, \$13.65@13.75; 220@240-lbs., \$13.50@13.65; 240@280-lbs., \$13.25@13.50; heaviest loads, \$13.10 and \$13.15. Good pigs, \$14.00@14.25; packing sows, \$12.25.

SHEEP—Fat clipped lambs are a little stronger for the week but spring lambs and aged sheep have slumped badly. Prices have dropped about \$1.00 on light fat ewes and up to \$1.50 on heavies.

Spring lambs are about 50c lower. Choice 80-lb. clipped lambs today \$14.85; Tennessee springers, \$17.00; natives, \$16.50; light clipped ewes, \$7.50@7.75.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)
Omaha, Nebr., May 13, 1926.

CATTLE—Curtilment of receipts and improved demand from all quarters resulted in prices for fed steers and yearlings maintaining a strong to higher price trend. Prices generally advanced 25@40c, with yearlings generally showing the full upturn.

Bulk of the week's movement was at \$8.35@9.35 with a number of loads of weighty steers at \$9.40@9.65. Choice medium weights earned \$9.75 and weighty steers \$9.80, the week's top price.

Good to choice cows advanced 15@25c; heifers and lower grade cows, 25@50c. Bulls held mostly steady and vealers advanced \$1.50 with practical top reaching \$11.00.

HOGS—Bullish conditions continue the

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, May 13, 1926, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
Hogs (Soft or oily hogs and roasting pigs excluded):					
TOP	\$13.00@13.50	\$13.40@14.00	\$12.90@13.25	\$12.75@13.40	\$13.00@13.40
BULK OF SALES	12.80@13.45	13.00@13.40	12.50@13.00	12.40@13.25	12.75@13.35
Hvy. wt. (250-350 lbs.), med-ch.	13.10@13.75	13.25@13.75	12.85@13.25	12.95@13.45	13.00@13.40
Med. wt. (200-250 lbs.), med-ch.	12.85@14.00	13.40@13.90	13.00@13.35	13.10@13.75	13.25@13.50
Lt. wt. (160-200 lbs.), com-ch.	13.00@14.10	13.65@14.10	13.10@13.35	13.25@13.90	13.50@13.75
Lt. lt. (130-160 lbs.), com-ch.	12.90@12.50	11.90@12.40	11.25@12.25	11.00@11.85	11.25@12.00
Packing sows, smooth and rough.	13.50@14.20	13.90@14.25	13.75@14.50	14.00@15.00	13.75@15.00
Slight. pigs (130 lbs. down), med-ch.	13.75@14.25	13.25@14.00	13.75@15.00	13.75@15.00	13.75@15.00
Av. cost and wt., Wed. (pigs excluded)	13.24-237 lb.	13.29-223 lb.	12.80-204 lb.	13.03-230 lb.	13.03-230 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.	9.40@10.50	8.65@ 9.85	8.65@ 9.80
STEERS (1,100-1,500 LBS.):					
Choice	9.00@10.60	9.65@10.25	9.25@10.00	9.15@ 9.85
Good	9.50@10.00	9.00@ 9.65	8.50@ 9.25	8.50@ 9.25	8.00@ 9.50
Medium	8.40@ 9.50	8.00@ 9.00	7.00@ 8.50	7.05@ 8.60	8.00@ 8.60
Common	7.00@ 8.40	6.50@ 8.00	6.40@ 7.90	6.25@ 7.65	6.00@ 8.00
STEERS (1,100 LBS. DOWN):					
Choice	10.00@10.00	9.85@10.35	9.25@10.00	9.25@ 9.85
Good	9.50@10.00	9.15@ 9.85	8.50@ 9.25	8.00@ 9.25	8.00@ 9.50
Medium	8.25@ 9.50	7.90@ 9.15	7.90@ 8.50	7.65@ 8.60	8.00@ 8.60
Common	6.75@ 8.40	6.25@ 8.00	6.25@ 7.90	6.00@ 7.45	6.00@ 8.00
Canner and cutter.	5.80@ 6.75	5.25@ 6.25	4.85@ 6.25	4.75@ 6.00	4.00@ 6.00
LT. YRLG. STEERS AND HEIFERS:					
Good to choice (850 lbs. down)	8.75@10.00	9.00@10.00	8.35@ 9.50	8.00@ 9.50	8.50@ 9.50
HEIFERS:					
Good choice (850 lbs. up)	7.25@10.00	7.00@ 9.00	6.85@ 8.85	6.75@ 8.75	7.25@ 8.75
Common-med. (all weights)	6.00@ 8.50	5.75@ 7.75	5.25@ 7.75	5.25@ 7.65	5.25@ 7.25
COWS:					
Good to choice	6.35@ 7.50	6.75@ 8.00	6.50@ 7.75	6.15@ 7.00	6.25@ 7.75
Common and medium	4.50@ 6.35	5.75@ 6.75	5.50@ 6.75	4.85@ 6.15	4.75@ 6.25
Canner and cutter	4.35@ 5.50	3.75@ 5.75	4.00@ 5.50	3.75@ 4.85	3.75@ 4.75
BULLS:					
Good-ch. (beef 1,500 lbs. up)	6.50@ 6.75	6.50@ 7.00	6.90@ 7.00	6.40@ 6.75	6.00@ 6.75
Good-ch. (1,500 lbs. down)	6.50@ 7.25	6.50@ 7.50	6.90@ 7.25	6.50@ 7.25	6.00@ 7.00
Can-med. (canner and bologna)	5.25@ 6.65	4.50@ 7.00	4.85@ 6.60	4.75@ 6.50	4.50@ 6.50
CALVES:					
Medium to choice (milk fed. exc.)	6.50@ 8.50	6.00@ 8.50	6.25@ 8.75	6.00@ 8.50	4.50@ 6.25
Cull-common	5.00@ 6.50	4.50@ 6.00	4.25@ 6.25	4.00@ 6.00	3.50@ 4.50
VEALERS:					
Medium to choice	9.00@13.00	7.50@11.50	7.50@11.50	8.00@12.00	6.50@10.00
Cull-common	5.00@ 9.00	5.00@ 7.50	4.50@ 7.50	4.00@ 8.00	4.50@ 6.50
Slaughter Sheep and Lambs:					
Lambs, med. to choice (84 lbs. down)	12.75@15.00	12.75@14.85	12.50@14.50	12.75@14.50	11.75@15.00
Lambs (92 lbs. up)	11.25@14.75	11.50@14.50	11.75@14.25
Lambs, cull-com. (all weights)	10.50@12.75	10.00@12.75	11.00@12.50	10.25@12.75	10.00@11.75
Yearling wethers, medium to choice	10.50@13.50	10.00@13.50	10.00@12.50	9.75@12.25
Ewes, common to choice	4.50@ 7.75	4.00@ 7.75	4.00@ 7.50	4.25@ 7.75	4.00@ 7.00
Ewes, canners and cull.	2.00@ 4.50	2.00@ 5.00	1.50@ 4.00	1.00@ 4.25	1.00@ 4.00

*Shorn basis.

feature in the hog trade, with general trend to values higher.

Thursday's price list quoted 160@210-lb. kinds at \$13.10@13.25, with the top of \$13.35 for choice 160@180-lb. weights. Good 210@250-lb. butchers earned \$13.00 @13.15, with 250@300-lb. butchers scoring \$12.75@13.00; heavy butchers down to \$12.60.

Packing sows moved at \$11.50@12.00, with stags \$10.00@11.00. Bulk all sales ranged \$12.60@13.25; top, \$13.35.

SHEEP—General trend to prices for the period on old crop lambs has been stronger, although on the current day's trade part of the earlier advances were lost. Fed woolled lambs reflect a net gain of 10@25c, with fed clipped lambs fully 50c higher for the period.

Spring lambs are steady to 25c lower. Current bulk for fed woolled lambs, \$15.35 @15.50; fed clipped, \$14.25@14.50. California springers \$15.50@16.00; top, \$16.25.

Fat sheep are \$1.00 lower with good shorn fat ewes \$7.00@7.25.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending May 6, 1926, with comparisons:

BUTCHER STEERS.				
1,000-1,200 lbs.				
	Week ended May 6.	Previous Week.	Same Week, 1925.	
Toronto	\$ 8.00	\$ 8.40	\$ 7.90	
Montreal (W)	7.60	7.62	8.35	
Montreal (E)	7.60	7.62	8.35	
Winnipeg	7.00	7.25	7.75	
Calgary	6.80	6.35	7.75	
Edmonton	6.50	6.50	8.00	

VEAL CALVES.				
	Week ended May 6.	Previous Week.	Same Week, 1925.	
Toronto	\$12.50	\$13.00	\$ 6.80	
Montreal (W)	9.00	8.25	7.00	
Montreal (E)	9.00	8.25	7.00	
Winnipeg	10.50	11.00	10.00	
Calgary	11.00	9.50	10.00	
Edmonton	10.00	9.00	9.00	

SELECT BACON HOGS.				
	Week ended May 6.	Previous Week.	Same Week, 1925.	
Toronto	\$15.08	\$15.63	\$13.27	
Montreal (W)	15.00	15.25	13.00	
Montreal (E)	15.00	15.25	13.00	
Winnipeg	15.12	15.12	12.10	
Calgary	14.85	14.85	11.03	
Edmonton	14.85	14.85	12.10	

GOOD LAMBS.				
	Week ended May 6.	Previous Week.	Same Week, 1925.	
Toronto	\$15.50	\$15.00	\$10.35	
Montreal (W)	\$12.00	\$12.00	\$10.35	
Montreal (E)	12.00	12.00	10.35	
Winnipeg	13.50	13.00	12.50	
Calgary	12.50	12.50	13.50	
Edmonton	12.00	12.00	13.50	

*Spring Lambs, per head.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, May 8, 1926, are reported to The National Provisioner as follows:

CHICAGO.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	7,319	11,600	22,007
Swift & Co.	7,081	7,800	21,530
Morris & Co.	4,049	4,500	4,631
Wilson & Co.	6,371	10,100	8,021
Anglo. Amer. Prov. Co.	1,815	1,400
G. H. Hammond Co.	3,202	3,800
Libby, McNeill & Libby.	1,039
Brennan Packing Co., 5,600 hogs; Miller & Hart, 3,100 hogs; Independent Packing Co., 4,000 hogs; Boyd, Latham & Co., 3,600 hogs; Western Packing & Provision Co., 7,900 hogs; Roberts & Onke, 3,900 hogs; others, 21,500 hogs.			

KANSAS CITY.			
	Cattle.	Calves.	Hogs. Sheep.
Armour & Co.	3,627	985	5,700 4,651
Cudahy Packing Co.	3,380	625	3,625 6,006
Fowler Packing Co.	912
Morris & Co.	3,340	854	3,332 4,605
Swift & Co.	5,133	420	4,859 5,764
Wilson & Co.	4,480	782	5,355 5,227
Local Butchers.	938	150	614
Total	22,025	3,816	23,485 26,253

WICHITA.			
	Cattle.	Calves.	Hogs. Sheep.
Cudahy Pkg. Co.	522	384	6,398 1,033
Doid Pkg. Co.	372	41	3,652
Local butchers	253
Total	1,147	425	10,050 1,033

ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	1,907	8,944	2,254
Swift & Co.	4,324	7,734	2,255
Morris & Co.	1,698	4,827	622
St. Louis Dressed Beef	1,450
Independent Packing Co.	1,137	...	126
East Side Packing Co.	1,695	5,179	...
Hell Packing Co.	1,211	3,908	...
American Packing Co.	206	956	55
Krey Packing Co.	162	147	...
Sartorius	...	664	...
Siehoff Packing Co.	65	800	25
Gerst Bros.	72	1,003	...
Butchers	12,797	46,742	848
Total	25,725	78,008	6,185

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	5,970	10,067	9,414
Cudahy Pkg. Co.	6,273	8,515	9,261
Doid Pkg. Co.	1,211	3,908	...
Morris & Co.	3,575	4,550	5,417
Swift & Co.	7,267	7,106	9,275
Glaesburg, M.	2
Hoffman Pkg. Co.	61
Mayerowich & Vail	33
Glaser & M. Prov. Co.	52
Omaha Pkg. Co.	52
John Roth & Sons	92
So. Omaha Pkg. Co.	155
Lincoln Pkg. Co.	123
Nagle Pkg. Co.	171
Sinclair Pkg. Co.	326
Wilson & Co.	3,900
Kennett-Murray & Co.	7,441
J. W. Murphy	...	17,896	...
Other hog buyers, Omaha
Total	25,706	62,933	33,367

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,565	829	11,504	16,432
Armour and Company	2,625	576	4,924	2,542
Morris & Co.	2,355	516	6,619	2,835
Others	2,658	...	2,364	1,706
Total	11,203	1,921	25,911	23,515

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,946	345	10,157	673
Armour & Co.	4,004	345	8,897	1,437
Swift & Co.	2,450	336	5,104	1,160
Sacker Pkg. Co.	116	39
Smith Bros.	59	11
Local Butchers	134	26	5	...
Order buyers & packer shipments	1,471	1	13,775	...
Total	12,180	1,103	37,741	3,270

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,921	680	1,067	86
Wilson & Co.	2,097	500	3,594	52
Others	112	...	191	...
Total	4,130	1,270	5,452	111

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern Buyers	776	3,243	6,585	697
Kingman & Co.	2,356	1,180	14,183	124
Armour & Co.	407	55	2,685	26
Indianapolis Abt. Co.	1,598	158	...	35
Hilgemeier Bros.	186	21	1,016	...
Bell Packing Co.	121	...	110	...
Schussler Pkg. Co.	47	...	405	...
Riverview Pkg. Co.	17	...	173	...
Meier Packing Co.	126	7	240	...
Indiana Prov. Co.	15	...	222	9
Art Wabnitz	29	57	...	38
Hoosier Abt. Co.	34
Miscellaneous	393	127	103	106
Total	6,099	4,837	25,812	1,057

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn & Son	781	286	3,382	260
Kroger Groc. & Bak. Co.	343	124	1,996	...
Gus Juengling	51	158	...	96
J. F. Schroth Pkg. Co.	15	...	2,070	...
H. H. Meyer Pkg. Co.	39	...	2,325	...
J. Hilberg & Son	149	1	...	35
A. Sander Pkg. Co.	7	...	1,216	...
Sam Gall	18	174
J. Schlacter & Son	172	...	327	170
Wm. G. Rehn & Son	180	50
Total	1,755	946	11,889	705

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,069	4,965	17,313	423
Cudahy Packing Co.	315	2,875	964	...
Hertz & Rifkin	229	49
United Packing Co.	1,547	429
Swift & Co.	5,625	7,488	25,880	1,086
Total	11,385	15,806	44,177	1,509

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,338	8,152	8,286	101
Swift & Co., Chicago	44	...	515	...
Swift & Co., Harrisburg	101
U. D. B. Co., New York	101	...	66	...
Layton Co.	15	51	155	...
R. Gumz & Co.	238	3,419
F. C. Gross, Armour Br.	472
Armour, Chicago	314	300	8	83
Butchers	156	224	52	...
Traders
Total	2,678	12,355	9,683	184

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	864	386	2,853	1,306
Armour & Co.	497	48	3,741	3,418
Blayne-Murphy	457	40	1,008	...
Misc. packers	594	160	308	460
Total	2,412	654	8,030	5,244

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending May 8, 1926, with comparisons:

CATTLE.				
	Week ending May 8.	Prev. week.	Cor. week 1925.	
Chicago	30,876	34,868	31,774	
Kansas City	22,025	20,067	18,758	
Omaha	25,706	27,103	26,448	
St. Louis	25,725	21,804	19,343	
St. Joseph	11,203	10,275	7,944	
Sioux City	12,180	12,409	9,476	
Oklahoma City	4,130	4,983	3,249	
Indianapolis	6,099	6,668	5,383	
Cincinnati	1,755	1,815	1,727	
Milwaukee	2,678	2,327	2,418	
Wichita	1,147	3,473	1,897	
Denver	2,412	1,242	2,317	
St. Paul	11,385	12,337	9,754	
Total	157,331	161,054	136,429	

HOGS.				
	Week ending May 8.	Prev. week.	Cor. week 1925.	
Chicago	91,000	100,000	72,000	
Kansas City	23,485	32,278	15,346	
Omaha	62,933	69,883	69,337	
St. Louis	78,008	81,423	74,911	
St. Joseph	25,911	13,299	26,848	
Sioux City	37,741	43,791	46,372	
Oklahoma City	5,452	4,660	5,547	
Indianapolis	25,812	29,074	31,273	
Cincinnati	11,889	13,445	11,405	
Milwaukee	9,683	10,299	8,249	
Wichita	10,050	10,861	21,301	
Denver	8,030	10,039	7,208	
St. Paul	44,177	52,870	58,764	
Total	434,171	470,919	446,517	

SHEEP.				
	Week ending May 8.	Prev. week.	Cor. week 1925.	
Chicago	56,180	64,318	57,970	
Kansas City	26,253	27,836	22,457	
Omaha	33,367	26,472	43,304	
St. Louis	8,185	6,848	6,364	
St. Joseph	23,515	22,334	33,259	
Sioux City	3,270	2,372	1,782	
Oklahoma City	111	48	88	
Indianapolis	1,057	1,043	380	
Milwaukee	705	843	559	
Wichita	184	292	189	
Wichita	1,033	701	675	
Denver	5,244	6,087	4,881	
St. Paul	1,509	1,207	1,816	
Total	158,622	161,011	173,404	

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending May 8, 1926:

CATTLE.			
	Week ending May 8.	Prev. week.	Cor. week 1925.
Chicago	44,090	34,868	31,777
Kansas City	55,841	24,677	23,283
Omaha	24,700	27,062	21,191
East St. Louis.	10,884	12,029	10,511
St. Joseph	10,575	17,786	7,636
St. Louis City	11,444	18,138	16,877
Cudahy	855	1,040	927
Port Worth		7,987	577
Philadelphia	1,923	2,225	2,211
Indianapolis	2,446	5,533	1,563
Boston	1,939	1,893	1,571
New York & Jersey City.	10,414	10,475	11,214
Oklahoma City	5,400	4,787	3,819
Total	180,551	161,512	134,488

HIDE AND SKIN MARKETS

Chicago.

PACKER HIDES.—There has been considerable activity in the packer hide market during the past week. Branded steers moved generally at prices in line with those obtained last week, while native steers, extreme native steers, light native cows and branded cows showed an advance of $\frac{1}{2}$ c or more over sales of previous week.

Some take the view that this advance is fully accounted for by the improvement in quality, which is conceded by buyers. And with more improvement in take-off in sight the market appears to be on a very firm foundation.

There is no burdensome accumulation of any particular selection in sight, as packers have shown a disposition to follow the market closely and are well sold up to current kill. Estimates on the movement during the week range up to 120,000 hides.

The production of spready native steers continues light and these are held at 15c. About 16,000 May native steers sold at 13c, or $\frac{1}{2}$ c over last sales of previous week; some packers participating in these sales feel that $13\frac{1}{2}$ c could be obtained for further quantities and are asking that figure.

Extreme native steers sold at $12\frac{1}{2}$ c for Aprils and 13c for May, while around 9,000 moved at 13c for late April and May. Around 6,200 April-May butt branded steers sold at $12\frac{1}{2}$ c, while 20,000 April-May Colorados moved at 12c.

A lot of 2,300 April-May heavy Texas steers sold at $12\frac{1}{2}$ c and about 10,000 April-May light Texas steers at 12c; these prices were on a par with sales of last week. Extreme light Texas steers are quiet and nominally $11\frac{1}{2}$ c.

There were sales of 15,000 or more heavy native cows; some Aprils sold at 11c while early Mays brought $11\frac{1}{2}$ c. Around 20,000 April-May light native cows moved at $12\frac{1}{2}$ c, or $\frac{1}{2}$ c over previous confirmed sales, while 13,000 straight May light native cows sold at 13c, or a further advance of $\frac{1}{2}$ c.

Sales of 3,500 April-May branded cows are reported at $11\frac{1}{2}$ c; this figure had previously been asked for May hides and 11c asked for Aprils.

One packer sold 6,000 native bulls, January to April, at 9c; current slaughter are held at $9\frac{1}{2}$ c. Branded bulls are quiet and priced nominally at $8\frac{1}{2}$ c.

With the interest on the part of tanners continuing and no marked tendency toward accumulation in sight, some further improvement in the near future is easily possible.

SMALL PACKER HIDES.—The small packer hide market continues quiet but strong. Bids of $12\frac{1}{2}$ c for May all weight native steers and cows and $11\frac{1}{2}$ c for branded stocks have been declined, although some killers have intimated that they would be willing to sell at 13c and 12c. The last previous sales were at 12c and 11c for April hides.

There has been no movement of May hides as yet and, with the quality improving as the season advances, there is little doubt that next trading will be at a substantial advance, consistent with the advance shown by big packer light native cows.

Native bulls are quiet and quoted nominally at $8\frac{1}{2}$ c@9c; branded bulls are held at $7\frac{1}{2}$ c@8c.

COUNTRY HIDES.—Country hides continue firm, in sympathy with the packer hide market. There is a fairly good movement, with interest centering principally on the lighter weights. Country

dealers appear to be willing to wait and take advantage of the improvement in the packer hide market. All weight natives are steady at around $10\frac{1}{2}$ c@11c.

The few heavy steers produced are moving with heavy cows, at $9\frac{1}{2}$ c@10c; straight heavy cows quoted around 9c. Demand for buff weights appears limited; these are held at $10\frac{1}{2}$ c@11c, with some inclined to ask more for good lots. Good demand for extremes at $12\frac{1}{2}$ c@13c, according to selection. Bulls nominally $8\frac{1}{2}$ c@8c. Western all-weight branded quoted around 9c.

Receipts of hides at Chicago for week ending May 8th, 3,961,000 lbs.; previous week, 3,888,000 lbs.; same week a year ago, 2,895,000 lbs.; from Jan. 1 to May 1 this year, 59,589,000 lbs.; same period a year ago, 72,547,000 lbs.

Shipments of hides from Chicago for week ending May 8th, 4,292,000 lbs.; previous week, 4,780,000 lbs.; same week a year ago, 4,517,000 lbs.; from Jan. 1 to May 1 this year, 94,046,000 lbs.; same period a year ago, 95,089,000 lbs.

CALFSKINS.—Packer calfskins are firm. One packer sold around 6,000 April skins, price undisclosed but understood to have been around 19c. Another packer sold around 24,000 March-April skins; price not given but understood to have been $18\frac{1}{2}$ c. Another packer declined 19c for entire April production. Demand continues good.

First salted Chicago city calfskins are moving well at $17\frac{1}{2}$ c, with $17\frac{1}{2}$ c asked in some quarters. Quite a lot of eastern skins have been sold on this market of late, some estimating the number as high as 30,000. Resalted lots are steady at $14\frac{1}{2}$ c@ $16\frac{1}{2}$ c, according to selection. Outside city calfskins are considered around $15\frac{1}{2}$ c@16c, selected.

Packer kips are firm at around 17c; these are well sold up and quoted nominally, in the absence of trading. Overweights are held at $15\frac{1}{2}$ c and branded at 14c, nominally.

First salted Chicago city kips are held at $15\frac{1}{2}$ c@16c; offerings are scarce and trading restricted. Resalted lots are quoted nominally around $14\frac{1}{2}$ c@15c, offerings light. Outside city kips are priced around $14\frac{1}{2}$ c@15c.

Packer regular slunks last sold at 85c. One packer has April accumulation and is holding at 95c. Hairless slunks quoted at $50\frac{1}{2}$ c@65c.

MISCELLANEOUS MARKETS.—Dry hides are firm, following the recent strength in the hide market generally. Flint dry hides are quoted around $18\frac{1}{2}$ c@20c, depending upon weight and selection.

Horsehides are considered a bit firmer. Ordinary northern lots are moving at \$4.00 for lighter averages. Choice renderers are selling at around \$4.80, with \$5.00 asked for fancy lots.

Packer shearlings are in good demand at \$1.35@1.40 where the spread of skin runs $117\frac{1}{2}$ @120 sq. ft. to dozen; ordinary run of lambs, running $105\frac{1}{2}$ @110 sq. ft. per dozen skins, are moving at prices around \$1.15@1.25. Dry pelts are quoted at $20\frac{1}{2}$ c@25c, depending upon description.

No. 1 pig skin strips are quiet and nominally 7c, with $7\frac{1}{2}$ c asked in some directions. Gelatine stocks are quiet and moving slowly; quoted nominally at $5\frac{1}{2}$ c, with this figure considered the top.

New York.

NEW YORK PACKER HIDES.—There is a little better demand for city packer hides. Prices continue strong on all selections, and killers apparently are not anxious to dispose of their May slaughter early, anticipating better prices later on.

There were sales of April-early May butt brands at 12c and Colorados at $11\frac{1}{2}$ c,

both showing an advance of $\frac{1}{2}$ c over last sales of all-April hides. Native steers are quoted at 12c for April-May. Bull hides are offered a little more plentifully.

COUNTRY HIDES.—Country hides are in better demand. Offerings appear limited in some directions and prices are correspondingly firmer. Inquiries are better, with most interest in extremes, and holders are inclined to be optimistic in view of the action of the hide market generally in the West and the apparent need of replacements by consumers.

CALFSKINS.—New York City calfskins are steady, with prices firmly established on basis of sales of previous week. Last sales of 5-7's at \$1.65, 7-9's moving at \$2.00 and 9-12's at \$2.65; fairly large quantities moved at these figures in the recent activity and the market appears pretty well sold up at present.

Interest in calfskins throughout the trade continues good; consumers appear willing to take on further quantities at around present prices.

DRY HIDES.—The demand for common dry hides continues to improve, with a broader interest on the part of consumers. The stocks of dry hides held by consumers have not been any too large, and the evident need for replacements in the near future is lending a stronger undertone to the market. Prices continue about unchanged but buyers have found that there is little possibility of shading the schedule. Actual trading continues somewhat restricted.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending May 15, 1926, with comparisons, are reported as follows:

	PACKER HIDES.		
	Week ending May 15, '26.	Week ending May 8, '26.	Cor. week, 1925.
Spready native steers.....	@15c	@14c	$15\frac{1}{2}$ @16c
Heavy native steers.....	@13c	@12c	$14\frac{1}{2}$ @14c
Heavy Texas steers.....	@12c	@12c	@14c
Heavy butt branded steers.....	@12c	@12c	@14c
Heavy Colorado steers.....	@12c	@12c	@13c
Ex-Light Texas steers.....	@11c	@11c	@13c
Branded cows.....	@11c	@11c	@13c
Heavy native cows.....	@11c	@11c	$13\frac{1}{2}$ @13c
Light native cows.....	@13c	@12c	@13c
Native bulls.....	@9c	@9c	@11c
Branded bulls.....	@7c	@7c	@9c
Calfskins.....	$18\frac{1}{2}$ @19c	$18\frac{1}{2}$ @19c	@23c
Kips.....	@17c	@16c	@17c
Kips, over.....	@15c	@15c	@15c
Kips, branded.....	$13\frac{1}{2}$ @14c	13 @13c	@13c
Slunks, regular.....	@55c	$55\frac{1}{2}$ @55c	@1.02c
Slunks, hairless.....	@65c	60 @65c	60 @65c

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ending May 15, '26.	Week ending May 8, '26.	Cor. week, 1925.
Natives, all weights.....	@12c	@12c	@13c
Bulls, native.....	@9c	@9c	@10c
Br. str. hds.....	@11c	@11c	@13c
Calfskins.....	@15c	@16c	@19c
Kips.....	@14c	$13\frac{1}{2}$ @14c	$14\frac{1}{2}$ @15c
Slunks, regular.....	@77c	50 @77c	@1.00
Slunks, hairless.....	@30c	25 @30c	@30c

COUNTRY HIDES.

	Week ending May 15, '26.	Week ending May 8, '26.	Cor. week, 1925.
Heavy steers.....	$10\frac{1}{2}$ @11c	10 @10c	12 @11c
Heavy cows.....	9 @9c	$8\frac{1}{2}$ @9c	11 @11c
Bulls.....	10 @10c	9c@10c	$11\frac{1}{2}$ @12c
Extremes.....	12 @13c	$11\frac{1}{2}$ @12c	13 @14c
Bulls.....	7 @7c	7 @7c	$8\frac{1}{2}$ @9c
Branded hides.....	8 @8c	$7\frac{1}{2}$ @8c	9c@10c
Calfskins.....	$12\frac{1}{2}$ @13c	$12\frac{1}{2}$ @13c	$14\frac{1}{2}$ @15c
Kips.....	$10\frac{1}{2}$ @11c	$10\frac{1}{2}$ @11c	13 @13c
Light calf.....	\$0.65@0.70	\$0.65@0.70	\$0.90@1.00
Deacons.....	\$0.55@0.60	\$0.55@0.60	\$0.80@0.90
Slunks, regular.....	\$0.55@0.60	\$0.55@0.60	\$0.80@0.90
Slunks, hairless.....	\$0.15@0.20	\$0.15@0.20	\$0.25@0.35
Horsehides.....	\$1.35@1.45	\$3.50@4.25	\$4.25@5.25
Hogskins.....	\$0.20@0.25	\$0.20@0.25	\$0.25@0.30

SHEEPSKINS.

	Week ending May 15, '26.	Week ending May 8, '26.	Cor. week, 1925.
Large packers.....	\$1.75@2.25	\$1.75@2.25	\$2.75@3.50
Small packers.....	\$2.50@2.85	\$2.50@2.85	\$3.25@3.50
Pkrs. shearings.....	\$1.35@1.40	@1.30	\$1.10@1.15
Dry pelts.....	\$0.20@0.25	\$0.22@0.24	\$0.28@0.30

ICE AND REFRIGERATION

ICE NOTES.

Bridgeville Ice Company plans to erect two ice storage plants in Bridgeville, Pa.

Consolidated Ice & Fuel Company plans to rebuild its plant in Union, S. C., which was recently destroyed by fire.

Badger Ice Company plans to spend around \$10,000 upon improvements and new equipment in its plant in Drumright, Okla.

Athens Ice & Coal Company plans to erect a new cold storage plant in Athens, Ala.

Boise Warehouse & Cold Storage Com-



BRYNE SPRAY SYSTEMS
for Hog and Beef Coolers
Designed and Furnished Complete
BINKS SPRAY EQUIPMENT CO.
3007 Carroll Ave., Chicago

pany plans to build a new cold storage plant in Nampa, Idaho, at a cost of around \$50,000.

Bakersfield Ice & Cold Storage Company has purchased an old brewery in Bakersfield, Calif., which it will remodel into a cold storage plant.

The Fuel & Ice Company of Hattiesburg, Miss., is contemplating the erection of a cold storage plant in Lucedale, Miss.

Central Kansas Public Service Company plans to remodel its ice plant in Ellsworth, Kans., at a cost of around \$10,000.

It is reported that N. J. Boyd plans to erect a cold storage plant in Roscinko, Miss.

A new cold storage plant has been erected in Durham, N. C., by the Durham Fruit & Produce Company.

Pure Cold Products Co., Inc., of America has purchased a site in Binghamton, N. Y., where it will erect an ice and cold storage plant.

A cold storage plant has been built in Gastonia, N. C., by J. N. Hanna & Son Produce Company.

How should a refrigerator car be prepared and chilled before loading beef? Ask **THE BLUE BOOK**, the "Packer's Encyclopedia."

EMERGENCY PUMPS IN COOLING.

C. P. Jenkins in "Refrigerating World."

We have in our plant, and frequently have to call upon, emergency or stand-by pumps in order to take care of varying loads or unusual demands for water or refrigeration.

On some of these occasions of emergency calls we have been delayed in getting the pumps into service because of the presence of water of condensation in the lines, and it usually took some time to work this water off through the pump blow-off cocks.

After a number of these hold-ups we rigged up all our pumps with a 1-inch connection tapped in ahead of the throttle valve, and leading to the blow-off tanks. This made it so that when the pumps had to be started up on short notice, we could open up these drain valves, clear the pipe leading down to the pump of water of condensation, and then get the pump into service with the minimum of delay.

The same scheme could also be used in starting up engines which are at the end of the line and subject to heavy drains of water at starting up. I believe it is a time saver and will be found to save considerable in lubrication.

STUDY COLD STORAGE IN N. Y.

A survey of the cold storage and warehouse industry in New York City is being conducted by the New York Merchants' Association under the direction of its Industrial Bureau. This survey has been endorsed and cooperation is being given by the Port of New York Authority, Warehousemen's Association of the Port of New York, American Warehousemen's Association and the New York Board of Fire Underwriters.

The survey will include the name and address of each storage and warehousing company in the city, the total capital investment in each, what space is bonded, kind of goods stored, storage area provided, type of construction, transportation facilities, etc.

REFRIGERATING ENGINEERS.

The 13th annual western meeting of the American Society of Refrigerating Engineers will be held at Chicago on Wednesday, Thursday and Friday, June 2, 3 and 4. Headquarters will be established at the Hotel Sherman.

Members are urged to send names and addresses of friends to whom they wish formal invitations and programs sent to Secretary William H. Ross, 35 Warren Street, New York City.

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending May 8, 1926, with comparisons:

	Week ending May 8.	Prev. week.	Cor. week. 1925.
Western dressed meats:			
Steers, carcasses	2,685	2,516	2,578
Cows, carcasses	1,835	1,235	950
Bulls, carcasses	32	30	40
Veals, carcasses	1,178	501	1,158
Lambs, carcasses	12,926	11,114	14,813
Mutton, carcasses	402	410	181
Pork, lbs.	204,496	384,401	406,152
Local slaughters:			
Cattle	1,939	1,893	1,570
Calves	2,717	2,885	3,398
Hogs	12,273	12,842	13,136
Sheep	4,841	7,136	4,341

Cold Storage Insulation

All Kinds of Refrigerator Construction

Glenwood Avenue
West 22nd St.

JOHN R. LIVEZEY

PHILADELPHIA, PA.

Novoid Corkboard Insulation

Made of specially selected, clean, dry cork granules. Compressed and baked in double width molds, split and finished full standard 18"x18"—no "green centers" possible.

Write Dept. 42 for Literature and Sample.

Cork Import Corp., 345 West 40th St., New York City

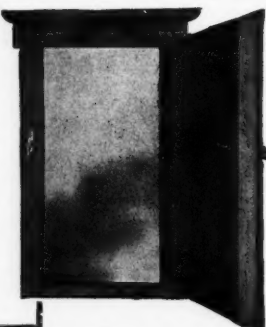
Get the 1926 Stevenson Door Book FREE

It tells why Stevenson Regular Doors are the quickest, easiest, tightest sealing of all regular doors.

Tells all about the Stevenson's 1922 Door Closer; the Stevenson "Door that Cannot Stand Open;" the Stevenson Overhead Track Door with positive acting port shutter.

Write **TODAY** for your copy

Stevenson Cold Storage Door Co.
1511 West Fourth St. Chester, Penna.



A. C. Wicke Mfg. Co.

Cold Storage Installations

of Every Description

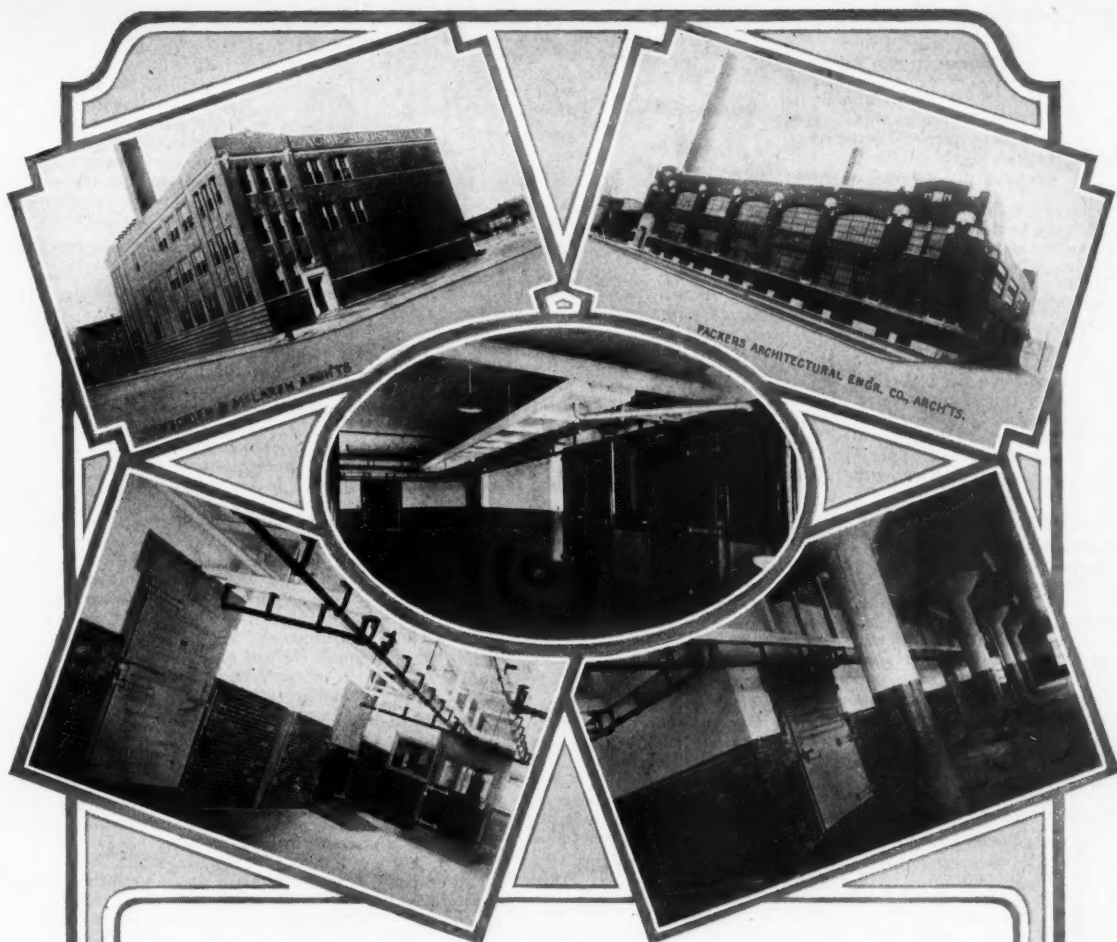
Special attention given to cork and cement refrigerators
Reliable Butcher Fixtures and Supplies

NEW YORK CITY

Salesrooms:
807 East 42nd St.

Main Office and Factory:
406 East 105th St.
Phone Atwater 0880 for all Branches

Bronx Branch:
739 Brook Ave.



Acme Sausage Company

Mutual Sausage Company

Chicago's Newest Sausage Plants

Beautiful New Coolers are the prominent show-features of these two Ultra-modern plants!

Crescent

100% Pure

Corkboard

properly installed by skilled mechanics under the "Personal Supervision" of our Engineers efficiently insulates these Coolers. Their modern construction, attractiveness and sanitation are striking examples of the thoroughness and completeness of UNITED SERVICE.

THIS high grade Insulation Service is the direct result of many years of experience. It is Service which is appreciated by Architects, Engineers and Owners, as is indicated by the fact that the largest and finest plants in the land are insulated with "Crescent." Write us for further information.

United Cork Companies

New York—50 Church St.
Boston—45 Commercial Wharf
Philadelphia—1042 Ridge Ave.
Baltimore—503 Munsey Bldg.

Plant

Lyndhurst, N. J.

Federal Asbestos Co., Milwaukee

Chicago—1151 Eddy St.
Cleveland—1200 W. 9th St.
Cincinnati—Cincinnati T. W. Bldg.
Pittsburgh—1331 Penn Ave.

How Paper Profits Fool You

(Continued from page 18)

that the profits of a business over a year's time should be the sum remaining after adding together the year's sales and final inventory and deducting from this figure the original inventory plus all expenses, depreciation, and so forth.

What is Profit?

And yet, very serious consequences can come, and have come, from accepting the results of such a calculation as profit.

Suppose, to take the simplest case, that prices rise 10 per cent so that a business which has a stock of goods on hand costing \$1,000,000 will be able, because of a corresponding rise in price, to get 10 per cent more from the sale of its goods than would otherwise have been the case.

On the face of things, the rise in prices should increase the "profit" of the business by \$100,000; and, after the goods have been sold, the \$100,000 will appear in the profit and loss account along with other gains as "profit."

What Becomes of this "Profit"?

Of what use is this profit to the owners of the business?

As a matter of fact, *it is not a profit at all* in the sense that the business is better off for having it.

It cannot be used to pay dividends, to make extensions, or to increase inventories. It is an ephemeral paper profit which, though it may temporarily beautify the appearance of the books of record, must be, at least in large part, put back into higher-priced inventories to await the time when losses will be sustained as the result of falling prices.

A Reserve Against Falling Prices,

It is a reserve against falling prices and nothing more.

The only way to convert it into a real profit is to sell the business to other interests, or to sell the inventories and "withdraw from the market."

But withdrawing from the market after the manner of investors is not a common occurrence in business. The modern business firm has obligations to its customers and it has competitors to contend with.

The business man must stick to his post as long as he can, whether prices are high or low.

Business Man's Position Like Investor's.

The position of the business man is almost identical with that of the investor who buys securities for the immediate income they afford.

It has previously been shown that an investor of this type can convert his paper profit into cash and then reinvest the cash profit in other income-bearing securities. But he is no better off for having the profit, whether on paper or in the form of cash.

His income has not been increased in the slightest.

In the same way, the business that converts its paper profits into cash is no better off as a result of this realized profit. It will immediately find that a greater amount of cash is required to replace the inventories, because after prices have risen the cost of replacement will also be greater.

Paper profits are therefore needed to carry the same quantity of inventories and to afford protection against the time when inventory losses will be sustained as a result of falling prices.

Detecting and Calculating Paper Profits.

The method to be followed in detecting and calculating paper profits in industry may be shown more clearly by referring to the operations of a firm which makes its purchases correspond exactly with its sales so that it always has an inventory of say 400,000 pounds of product.

METHOD FOLLOWED IN DETECTING AND CALCULATING PAPER PROFITS IN INDUSTRY.

Mo.	Inventory at beg. of Mo. 400,000 lbs. at cost.	Selling price per lb. during Mo. (cents)	Mo. sales of 100,000 lbs.	Replacement cost per lb. during Mo. (cents)	Cash profit withdrawn from business.	Paper profit retained in inventory.
1	\$40,000	11	\$11,000	10½	\$500	\$ 500
2	40,500	11½	11,500	11	500	1,000
3	41,500	12	12,000	11½	500	1,500
4	43,000	12½	12,500	12	500	2,000
5	45,000	13	13,000	12½	500	2,500
6	47,000	13½	13,500	13	500	3,000
7	49,000
Increase in the value of inventories.....						\$ 9,000
Paper profit						9,000
Cash profit						3,000
"Profit"						12,000

It has sales of 100,000 pounds of product a month, and its selling prices average 1 cent per pound over current cost. If the prices at which its products are bought and sold advance one-half cent per month, the results by months would be as shown in the table.

Reference to the table shows that the paper profit corresponds exactly with the increase in the value of inventories where the quantity and quality of the inventory remain the same.

In practice, the exact amount of paper profit may be concealed by reason of the fact that changes have taken place in the quantity or quality of the inventory since the end of the last accounting period.

Borrowing on Paper Profits.

In terms of the table, for example, the firm might have borrowed money and increased its inventory to 500,000 pounds, say, in the sixth month, in which case the increase shown in inventory values at the beginning of the seventh month would overstate the paper profits.

But a possibility of this kind in no way affects the calculation of the reserves required to make the profit and loss statement a truthful guide.

Assuming that the accounting period is one of twelve months, the reserve that should be set aside as a protection against inventory losses will be the difference between the cost (or market value if lower than cost) of inventories at the end of the year and what the same quantity and quality of inventories would have cost at the beginning.

Paper Profits as a Reserve.

Where paper profits are recognized as such and earmarked as a reserve, the financial problem takes care of itself.

There is no need to borrow new capital to finance higher-priced inventories because higher and higher prices are realized from the sale of the goods on hand. Moreover, the business that follows this course is reasonably prepared to suffer losses as the result of a decline in prices.

In the above illustration, prices could fall 25 per cent without impairing the original capital of \$40,000.

Effect of Paper Profits on Price Levels.

How many business executives are there who would take this view of their "profits"?

What usually happens is this: The head of the firm, unmindful of the danger that lurks in his profit and loss account, notes with satisfaction the large "profit" in his business. He has competitors who will steal a march on him if he is not careful; and, instinctively, he feels the call to action.

Sooner or later he will be prompted by business instinct or by the tactics of competitors to do one or all of three things on the strength of phenomenal earnings, namely, pay out more in dividends, increase the fixed investment, or carry larger inventories.

It has already been shown that paper profits are needed for the replacement of inventories at enhanced prices; also that

such profits can be realized in cash and withdrawn from the business only to the extent that the size of the inventory is permanently reduced.

In order, therefore, to raise cash for dividends, fixed investments, or for the carrying of larger inventories, it is necessary to borrow money.

The profit and loss account appears to justify this course, and, in the estimation of the banker, the working capital ratio justifies the granting of a bank loan.

Paper Profits Poor Basis for Loan.

Borrowing for any one of these three purposes on the strength of paper profits is sufficient to cause trouble. In spending money which has not been earned, the management has mortgaged the future earnings of the business.

When prices fall, dividends must be suspended to take care of inventory losses and the repayment of bank loans. Moreover, the increase in bank borrowing for fixed investment purposes, followed by a decline in inventory values, is almost certain to produce an unfavorable working capital ratio, with the result that the banker will refuse to renew his loans.

The only course now left to the business is to try to pay off its bank loans by selling short-term notes to the public. This can be accomplished if the owners still have a sufficient equity in the business. Even so, the business is now burdened with heavy interest and amortization charges and its competitive ability is weakened.

Carrying Larger Inventories.

The situation would be worse still if money had been borrowed to carry larger inventories. This is one of the mistakes most commonly made during a period of rising prices.

"Profits" already made, together with the "profits" in prospect, invite expansion on borrowed funds; inventories are increased, and the inventory turnover is allowed to slow down.

A reserve exactly equal to the paper profit would protect the original capital used in the inventories.

But what protection would there be for the borrowed capital which was used to increase the inventories after prices had risen? Obviously, a fall in prices would seriously impair the borrowed capital, even though a paper profit reserve was used to protect the original capital.

Should Provide Ample Reserves.

These considerations add force to the suggestion already made that the reserves should be something more than the paper profit "earned" in the business—they should be large enough to include also the paper profit in the products purchased with borrowed capital if there is to be protection against losses due to declining inventory values.

One has only to recall the madness that prevailed during the inflation of 1918-1919, and the difficulties subsequently encountered to recognize the part which paper profits and cheap credit played in bringing general disorder into the business structure of the country.

The experience which the business community had during these years is analogous to that of the investor who increased his expenditures because he felt that the rise in the price of his securities had made him richer.

Spending on Future Earnings.

It has previously been shown that the investor who stays in the market and spends his paper profits must suffer a corresponding reduction in his spending power in the future.

In the same way, when the business community spent its paper profits during the 1918-1919 inflation, it spent something

that did not belong to it. Later, it was required to make restitution by going through a period of business depression.

In this thought lies the material for a new version of the theory of business cycles.

Paper Profits and Business Cycles.

It is not the contention of the writer that the cause of business cycles is to be found in paper profits alone. There are, in fact, many contributing causes to the upward and downward trend of prices.

It is to be observed also, when speaking of causes, that no matter how important a factor paper profits may be, there must be a force, or forces, which first of all produces them.

The only point for which the writer contends is that among the many causes which combine to produce a marked rise in prices, paper profits are one of the most outstanding and aggravating factors.

They make the rise in prices last longer because they lead to increased business activity on a reduced turnover of inventories, and, by the same token, they make the period of recovery more difficult.

Effects of Paper Profits.

The effects of paper profits may be set forth in approximately their natural order.

Starting with a period when interest, wages and raw material prices are relatively low, when there is a limited stock of goods on hand and no large excess of productive equipment—as, for example, after a long period of business depression—an increase in consumer demand from one of many possible causes will create paper profits in industry.

If banking conditions are favorable and promise to remain so, business expansion will follow.

How Business Expansion Works.

Industries which cater directly to the demands of the consuming public will be the first to feel the stimulus. Misguided by their profit and loss accounts they will borrow money, add to their fixed investment, and increase their inventories.

They will set in motion new demands for labor, capital goods, raw materials, and semi-manufactured products. The prices of these products will rise, and paper profits will be created within the industries which supply them.

Spreading from the higher to the lower industries, causing each to expand in turn, the effects will eventually reach down to the producers of basic products who will then set to work to increase their output.

Paper Profits Spread Through Industry.

Thus paper profits at the top of the industrial ladder become the means of creating paper profits in industry all the way down.

While these effects are taking place, the "profits" of industry, in the face of a labor shortage which "profits" have created, break down the resistance of employers to the demands of labor.

Increased wages and extraordinary dividend payments, both of which grow out of the misinterpretation of "profits," enhance the demands of consumers for the products of industry all along the line.

In the spending orgy which follows, insatiable consumer demand, combined with the scramble to replace and increase inventory stocks, serves to start the same complex series of interactions all over again.

Determined by Bank Credit.

A series of this kind may continue with only slight interruptions so long as the supply of bank credit remains ample or, what amounts to practically the same thing, until the increase in the stock of goods on hand has more than caught up with the successive increases in consumer demand.

When this stage is reached, it is sig-

nalized by higher money rates—which induce consumers to save more of their income, especially if they too have borrowed on the strength of their increase in income in order to buy.

It is further evidenced by large stocks of goods on the shelves and in process of being manufactured, and by the failure of business to continue to earn phenomenal "profits" in the face of increased costs and a reduced demand.

How Trouble Starts.

It is then that trouble begins for industry. Having "taken" and spent its paper profits with the aid of bank credit, it is forced to slacken its pace and to devote its attention to making good these expenditures out of real profits.

The task is rendered the more difficult by the fact that debts contracted at a high level of prices must be repaid out of real earnings on a lower price level.

In the recognition of paper profits for what they really are, industry has in its own hands the power to check unwise expenditure and overexpansion. It has the power to narrow by a substantial amount the spread between the price level of prosperity and the price level of depression—that is, it can, if it studies the matter carefully, smooth out many of the wrinkles in the business curve.

How to Remedy the Situation.

For example, if business finds that a reserve equal to the difference between the cost of inventories at the end of the year and what the same quantity and quality of inventories would have cost at the beginning of the year absorbs a large part of the year's "profit," it should be recognized at once that it is no time to borrow money and declare extra dividends, to pile up inventories, or to make extensions to plant and equipment "out of profits."

If business permitted itself to be guided by what remained of the profit and loss account after the required reserves were taken out of it, the danger signal of narrowing profit margins would be recognized at a much earlier stage in the business cycle. In fact, much of the cycle itself would disappear.

Some Conclusions Reached.

It is of special importance at the present time that business men give closer study to the proper and improper uses of paper profits. Conditions are still far from stable.

In the process of recovering from the conditions of over-extended plant and productive equipment inherited from the war, the general ups and downs in business seem to be coming with greater frequency, with small paper profits during one period of the year and paper losses at another period.

Thus far in the process of readjustment, the results have been of a mixed nature. No particular industry or group of industries have enjoyed paper profits over a long enough period of time to be dangerously affected by them.

Paper Profits Work Their Own Cure.

Paper profits have quickly worked their own cure. Excessive plant capacity, business caution, and the prompt delivery of goods have seen to that.

It is hardly to be expected that this happy condition will continue from year to year after the country has once grown up to its present productive facilities, and the mortgage contracted during the war years has been finally lifted.

With half of the world's monetary gold in our possession, there is always the possibility that business will be exposed to an attack of paper profits through currency inflation as a means of bringing about the redistribution of gold along more equitable lines.

It is difficult to see how the redistribution process can be effected in any other way, unless it would be through a fall in prices abroad.

The Problem of Excess Gold.

Nothing would contribute so quickly or effectively to the solution of the problem of excess gold as the appearance and use of paper profits on a grand scale in business. It is a way that paper profits have of tricking business men into dangerous paths when things are out of balance and reform and readjustment is needed.

The business man would also do well to reflect that the rise in prices of more than 50 per cent since 1913 has contributed a paper profit of \$50 for every \$100 of inventory carried in that year.

How many businesses have retained a substantial part of this inventory appreciation as a reserve against falling prices? One of the fortunate things for business balance sheets is that prices have shown no disposition to return to the 1913 level and thereby take away all paper profit of the war years.

What of the Future?

But what promise does this hold for the future? Will the level of prices after the next upswing in business afford as much protection to those who spend their paper profits as the level of 1921 seems to have afforded?

Most business men feel, of course, that we are now on a permanently higher price level than that of 1913, and we probably are, but how much higher will it be after gold has been redistributed?

Should Have Paper Profit Reserve.

The many uncertainties in the situation suggest that every well-managed business should have a paper profit reserve for a part, at least, of its inventory accretions during the past ten years. For future accretions it should build up dollar-for-dollar reserves.

In practice, it might be difficult for all well-managed concerns to follow this course to the letter because of the necessity of competing with concerns which are lax in their accounting methods—concerns, for example, which would misinterpret the profit and loss account even if they knew the consequences.

But the fact that competing firms may be expanding on the strength of paper profits should not be allowed to swerve the individual business man very far.

Don't Follow Competitors Blindly.

If competitors insist on weakening themselves permanently, the time comes when they should be given a free hand to do so without dragging others down.

When they have spent their paper profits and are face to-face with the necessity of paying off the mortgage, the business that has followed the conservative course of holding its paper profit in reserve can set a pace that improvident competitors will be unable to follow.

NEW "BOSS" CUTTER PATENT.

On May 4, 1926, the United States Patent Office granted the Cincinnati Butchers' Supply Company patent No. 1,583,755, with 20 claims, on new and useful improvements on meat cutting machines, known to the trade as the "Boss" Jumbo Cutter. The inventor and patent applicant is Oscar C. Schmidt, superintendent of the machine department of the Cincinnati Butchers' Supply Company. Oscar, having been brought up in the business and around packing houses, has produced several inventions which have proved very beneficial to the packers. Among them are the "Boss" dehairers for smallest and largest hogs, for smallest to largest capacities.

Chicago Section

Fred Begg and T. M. Bell, of Powers-Begg & Co., Jacksonville, Ill., were in the city during the week.

President Jay E. Decker, of Jacob E. Decker & Sons Co., Mason City, Ia., was a Chicago visitor this week.

Alex Wernick, of the Wernick Products Co., Fostoria, Ohio, made a business trip to Chicago during the week.

James G. Cownie, of the Jacob Dold Packing Co., Buffalo, N. Y., made a trip to Chicago during the week.

George A. Hormel, president of Geo. A. Hormel & Co., Inc., Austin, Minn., made a flying trip to the city this week.

A visitor from the Gopher State this week was P. A. Jacobson, president of the Interstate Packing Co., Winona, Minn.

L. R. Miller, sales manager of the Dold Packing Co., Wichita, Kans., was a business caller in Chicago during the week.

C. C. Ford, manager of Swift & Company in Cincinnati, Ohio, spent Tuesday of this week in Chicago, calling at headquarters.

Adolph Ackerman, of the Laclede Packing Co., St. Louis, Mo., is on his way to Germany, where he will visit his mother in Stuttgart.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 36,867 cattle, 12,628 calves, 44,570 hogs and 39,817 sheep.

Harry E. Altman, the "casings king" of Sayer & Co., Chicago, was back at his desk again this week after an absence of three or four weeks, caused by illness.

Jay C. Hormel, vice-president of Geo. A. Hormel & Co., Inc., Austin, Minn., passed through the city last week on his way to New York, where he will sail shortly for Paris.

Isaac Powers, of the Home Packing & Ice Co., Terre Haute, Ind., passed through the city this week on his way East, where he sailed on the 15th for an extended European trip.

W. F. Price, newly-appointed first vice-president and general manager of the Jacob Dold Packing Company, passed through the city last Tuesday on his way to Buffalo to assume his new duties. He drove through in his automobile.

choice, 16@19c; and averaged 14.63 per pound.

Packer representatives at the annual convention of the United States Chamber of Commerce at Washington, D. C., this week included George L. Franklin of the Dunlevy-Franklin Co., Pittsburgh, who is national councilor representing the Institute of American Meat Packers; W. W. Woods, executive vice president of the Institute, delegate from the Institute; F. Edson White, president of Armour and Company, who is national councilor representing the Illinois Chamber of Commerce; Norman Draper, Washington representative of the Institute, and Paul I. Aldrich, editor THE NATIONAL PROVISIONER.

FIRE AT ARMOUR GLUE WORKS.

One of the buildings housing Armour and Company's glue works, located at 31st street and Benson avenue, Chicago, was destroyed by fire on Wednesday of this week. A number of fire companies and two fire boats fought the flames for several hours.

The fire was discovered at 3 a. m. by a watchman, who immediately gave the alarm. The building contained a number of glue cooking vats and a quantity of glue in the process of manufacture, and was completely gutted.

The four other Armour buildings in the same group, all devoted to making glue, soap, etc., were not damaged.

CHICAGO PACKING CO. INDICTED.

Indictments were returned this week by the federal grand jury in Chicago against the Chicago Packing Company and its president, Ignatz Katz. Among the charges contained in the latter indictment is that he conspired with Edward Arndt, foreman at the plant, and with John Lingle, a laborer, to efface inspectors' marks on condemned beef.

Indictments were also returned against George Parmenter and John P. Reilly, stock buyers at the yards, charging them with a "conspiracy to violate the stockyards act of 1907."

Sentence Sermons

Written for THE NATIONAL PROVISIONER by Roy L. Smith.

RESPONSIBILITY—

- Is a teacher many seek to avoid.
- Can change a silly flapper into a serious young mother.
- Is the surest test of ability.
- Is usually a good cure for radicalism.
- Has made many a man feel the need of religion.
- Will work more miracles than prosperity.
- Saves many a man from his natural foolishness.

Provision shipments from Chicago for the week ending May 8, 1926, with comparisons, are reported as follows:

	Last week.	Prev. week.	Cor. week, 1925.
Cured meats, lbs.	18,937,000	17,409,000	15,606,000
Fresh meats, lbs.	44,002,000	41,987,000	41,807,000
Lard, lbs.	8,271,000	7,095,000	9,852,000

Prices realized on Swift & Company sales of carcass beef in Chicago for week ending Saturday, May 8th, 1926, on shipments sold out were as follows: Cows, common to good, 10@14c; steers, common to medium, 13@16c; steers, good to

H. C. GARDNER F. A. LINDBERG
GARDNER & LINDBERG
ENGINEERS
Mechanical, Electrical, Architectural
SPECIALTIES, Packing Plants, Cold Storage,
Manufacturing Plants, Power Install-
ations, Investigations
1124 Marquette Bldg. CHICAGO

H. F. Henschlen R. J. McLaren
HENSCHEN & McLAREN
Architects
1637 Prairie Ave. Chicago, Ill.
PACKING PLANTS AND COLD STORAGE
CONSTRUCTION

Fred J. Anders Ohas. H. Reimers
ANDERS & REIMERS
ARCHITECTS
ENGINEERS
514 Erie Bldg. Packing House
Cleveland, O. Specialists

M. P. BURT & COMPANY
Engineers & Architects
Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing, etc. You Profit by Our 25 Years' Ex-
perience. Lower Construction Cost. Higher
efficiency.
206-7 Falls Bldg., MEMPHIS, TENN.

Packing House Products

Oldest Brokers in Our Line

Tallow Grease Provisions Oils
The Davidson Commission Co.
Tankage Bones Cracklings Hog Hair
Carcass Beef—F. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork
Quick Reliable Service Guaranteed
Eight Phones Postal Telegraph Building
All Working CHICAGO, ILL.

C. W. RILEY, Jr.
BROKER
2100 Union Central Bldg., Cincinnati, O.
Provisions, Oils, Greases and Tallows
Offerings Solicited

D. I. Davis and Associates
624 South Michigan Avenue
CHICAGO, ILL.

Stadler, Levine & Cravin
Architectural & Mechanical Engineers
Packing Plants—Refrigeration
Plans and Supervision
29 Broadway NEW YORK

George F. Pine Walter L. Munnecke
Pine & Munnecke Co.
Packing House & Cold Storage
Construction; Cork Insulation &
Overhead Track Work.
510 Murphy Bldg. Detroit, Mich. 155 Congress
Street

PACKERS ARCHITECTURAL & ENGINEERING CO.

WILLIAM H. KNEHANS, Chief Engineer

ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

Good Business

A Corner Conducted by John W. Hall.

WHY NOT?

(With apologies to Walt Mason.)

"I'm a downtrodden martyr," says the poor benighted farmer, as he tunes in his radio on W. P. J., "I'm working for the city folks, the packers and the witty blokes, who prosper on my sweaty toil, my corn and hogs and hay. My best chauffeur is leaving, and the wife and kids are grieving, just because I will not buy another car. I will have to cut expenses, plough and sow and mend my fences, or my bank notes will be selling under par.

"Sure, my hogs all show a profit, but even so, what of it? I'm the farmer, and the world depends on me. I'm the only real producer and I shouldn't be the loser. Let the packer hold the bag, I care a d—."

Now, Mr. Ultimate Consumer (according to a rumor) once bought a ham, at least so I have heard, when he didn't curse the packer for a bandit and a slacker, didn't say he was a profiteering bird. But I can't believe this story, as Consumer's in his glory when he hears of Mr. Packer going broke. But the charitable packer, the man without a backer, just continues losing money—what a joke!

We know a good solution to this dumb circumvolution. Let the worthy agriculturist ship in his precious hogs to the Ultimate Consumer (this is not a try at humor), and permit the packing business to go fully to the dogs.

L'ENVOI.

And then steaks will cost three bucks a pound, tra-la-la.—E. H. PHEE.

[NOTE.—For the benefit of any friends of the farmer who might get "het up," the censor states he passed this little satire because he considered the laugh to be on the packer, not on the farmer.]

DEATH OF FRED SCHROTH.

Fred Schroth, president of the J. & F. Schroth Packing Co., Cincinnati, Ohio, died this week at the age of 81. He had been confined to his bed through illness since March 28.

Mr. Schroth was born in Cincinnati on April 2, 1845, and passed his entire life in that city. He began handling meats at an early age, helping his parents.

In 1868 he opened a curing plant. Several years later, with his brother, John Schroth, he opened a packing house under the name of "The J. & F. Schroth Packing Co."

This firm prospered from the start, and grew from a very humble beginning to the up-to-date plant of today, which is one of the most modern in the Middle West. On the death of his brother John, Fred Schroth assumed the management.

Mr. Schroth is survived by two daughters, Miss Amalia Schroth and Mrs. Charles D. Heisel, and two sons, Henry J. and Elmore M. Schroth. The latter is first vice-president and general manager of the company, and is also a director of the Institute of American Meat Packers.

Mr. Schroth was buried in Spring Grove Cemetery on Saturday, May 15. Funeral services were held at the late residence, 3950 Rose Hill avenue, and also at the chapel in the cemetery.

GREETINGS FROM TEXAS BY AIR.

A Ft. Worth, Tex., packer made quick use of the newly established Chicago-Ft. Worth air mail service this week when he sent a letter of greetings to THE NATIONAL PROVISIONER on the first plane. The missive, from R. N. Dumble, manager of the Ft. Worth Packing Company, brought "Sincere greetings from the largest livestock market in the South to the largest livestock market in the world."

The new service puts Ft. Worth and Chicago within 12 hours of each other, and is another step in the government's policy to inaugurate air mail service between important points as rapidly as possible.

CHICAGO LIVESTOCK.

RECEIPTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 3.....	18,093	4,816	47,063	19,542
Tues., May 4.....	14,602	4,443	19,339	11,373
Wed., May 5.....	11,019	2,672	12,731	11,908
Thur., May 6.....	13,050	5,282	24,626	14,141
Fri., May 7.....	3,049	801	15,244	10,007
Sat., May 8.....	510	59	4,047	6,514

Total last week.....	60,953	17,533	121,680	73,545
Previous week.....	66,879	16,150	132,509	90,576
Year ago.....	59,415	20,418	110,891	79,492
Two years ago.....	59,736	19,121	109,533	76,846

SHIPMENTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 3.....	4,804	203	12,319	2,509
Tues., May 4.....	3,119	143	5,975	3,237
Wed., May 5.....	4,041	32	3,161	1,242
Thur., May 6.....	2,735	117	5,118	4,092
Fri., May 7.....	2,057	4	5,041	1,208
Sat., May 8.....	47	1,180	370

Total last week.....	16,863	409	32,794	12,607
Previous week.....	20,364	825	33,487	22,655
Year ago.....	16,275	386	39,242	21,378
Two years ago.....	19,248	147	40,148	21,309

Receipts at Chicago Stock Yards thus far this year to May 8, with comparative totals:

	1926.	1925.
Cattle.....	1,048,701	1,020,637
Calves.....	281,849	343,673
Hogs.....	2,775,401	3,463,588
Sheep.....	1,408,826	1,372,197

Combined weekly hog receipts at eleven markets for week ending May 8, with comparisons:

	Week.	Year to date.
Week ending May 8.....	483,000	10,209,000
Previous week.....	517,000
1925.....	465,000	12,783,000
1924.....	718,000	15,415,000
1923.....	699,000	14,375,000
1922.....	540,000	10,456,000

Combined receipts at seven markets for the week ending May 8, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending May 8.....	206,000	415,000	182,000
Previous week.....	207,000	442,000	194,000
1925.....	177,000	399,000	206,000
1924.....	192,000	544,000	166,000
1923.....	174,000	428,000	157,000

Combined receipts at seven points for 1926 to May 8, 1926, with comparisons:

	*Cattle.	Hogs.	Sheep.
1926.....	3,463,000	8,774,000	3,701,000
1925.....	3,284,000	10,922,000	3,538,000
1924.....	3,353,000	12,806,000	3,447,000
1923.....	3,381,000	11,979,000	3,727,000
1922.....	3,140,000	8,555,000	3,260,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts average weight and top and average prices for hogs, with comparisons:

	Number received.	Average weight—lbs.	Prices—Top.	Average.
*This week.....	122,400	249	\$14.10	\$12.80
Previous week.....	132,509	249	13.90	12.50
1925.....	110,891	233	12.65	11.65
1924.....	169,533	236	7.70	7.45
1923.....	173,496	235	8.15	7.70
1922.....	127,585	244	11.00	10.55
1921.....	127,585	240	9.05	8.63

Av. 1921-1925.....142,000 238 \$ 9.70 \$ 9.20

*Receipts and average weights for week ending May 8, 1926, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending May 8.....	\$ 9.30	\$12.80	\$ 8.50	\$14.70
Previous week.....	9.15	12.50	9.15	14.70
1925.....	10.10	11.65	7.80	14.50
1924.....	9.80	7.45	7.00	15.60
1923.....	9.20	7.70	7.80	14.25
1922.....	8.30	10.55	8.25	13.85
1921.....	8.40	8.63	6.90	11.25

Av. 1921-1925.....\$ 9.15 \$ 9.20 \$ 7.65 \$13.90

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending May 8.....	44,000	90,000	61,500
Previous week.....	46,515	90,022	67,921
1925.....	43,140	71,049	58,114
1924.....	40,488	129,385	55,477
1923.....	38,541	146,716	40,222

*Saturday, May 8, estimated.

Chicago packers' hog slaughters for the week ending May 8, 1926:

Armour & Co.....	11,600
Anglo-American.....	1,400
Swift & Co.....	7,800
Hammond Co.....	5,800
Norris & Co.....	4,500
Wilson & Co.....	10,100
Boyd-Lanham.....	3,900
Western Pkg. Co.....	7,900
Roberts & Oake.....	3,900
Miller & Hart.....	3,100
Independent Pkg. Co.....	4,000
Brennan Pkg. Co.....	5,600
Azar Pkg. Co.....	2,200
Others.....	21,500

Total.....91,000

Previous week.....100,000

1925.....72,000

1924.....135,000

1923.....151,000

(For Chicago livestock prices see page 37.)

There are two principal methods of dressing sheep. What are they, and what are their differences? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.



NEWMAN

GRINDERS - PULVERIZERS

Saves us 40% in Power

On questioning the Master Mechanic of one of the large Packers using seven "Newman's," he said: "It saves us 40% in power for grinding tankage, raw and steam bone, glue, fertilizer, etc."

Why don't you save this power with a guaranteed "Newman"?

\$300.00 to \$495.00
f.o.b. factory

Newman Grinder & Pulverizer Co.

214 S. Wichita St., Wichita, Kansas

The Cincinnati Butchers' Supply Co., Distributors
Chicago, Ill.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday, May 13, 1926.

Green Meats.

Regular Hams—	
8-10 lbs. avg.	@27
10-12 lbs. avg.	@26 1/4
12-14 lbs. avg.	@26
14-16 lbs. avg.	@25 1/2
16-18 lbs. avg.	@25
18-20 lbs. avg.	@25
Skinned Hams—	
14-16 lbs. avg.	@27
16-18 lbs. avg.	@26 1/4
18-20 lbs. avg.	@25 1/2
20-22 lbs. avg.	@25
22-24 lbs. avg.	@24
24-26 lbs. avg.	@23 1/2
26-30 lbs. avg.	@23
Pienies—	
4-6 lbs. avg.	@18
6-8 lbs. avg.	@16 3/4
8-10 lbs. avg.	@15 1/2
10-12 lbs. avg.	@15 1/4
12-14 lbs. avg.	@15
Bellies—(Square cut and seedless)	
6-8 lbs. avg.	@30
8-10 lbs. avg.	@28 1/2
10-12 lbs. avg.	@25
12-14 lbs. avg.	@22
14-16 lbs. avg.	@21

Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	@26 3/4
10-12 lbs. avg.	@26 1/4
12-14 lbs. avg.	@26
14-16 lbs. avg.	@25 1/2
16-18 lbs. avg.	@24 1/2
18-20 lbs. avg.	@24 1/2
Rolling Hams—(house run)	
16-18 lbs. avg.	@25
18-20 lbs. avg.	@25
20-22 lbs. avg.	@25
Skinned Hams—	
14-16 lbs. avg.	@26 1/4
16-18 lbs. avg.	@26
18-20 lbs. avg.	@25 1/2
20-22 lbs. avg.	@25
22-24 lbs. avg.	@24 1/2
24-26 lbs. avg.	@24
26-30 lbs. avg.	@23 1/2
Pienies—	
4-6 lbs. avg.	@18
6-8 lbs. avg.	@16 3/4
8-10 lbs. avg.	@15 1/2
10-12 lbs. avg.	@15 1/4
12-14 lbs. avg.	@15
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@29 1/2
8-10 lbs. avg.	@28 1/2
10-12 lbs. avg.	@25
12-14 lbs. avg.	@22
14-16 lbs. avg.	@21

Dry Salt Meats.

Extra short clears, 35/45.	@17 1/4
Extra short ribs, 35/45.	@17 1/4
Regular plates, 6-8.	@14 1/2
Clear plates, 4-6.	@12 1/2
Jowl butts.	@12 1/2
Fat Backs—	
8-10 lbs. avg.	@12 1/2
10-12 lbs. avg.	@13
12-14 lbs. avg.	@13 1/2
14-16 lbs. avg.	@13 1/2
16-18 lbs. avg.	@13 1/2
18-20 lbs. avg.	@14
20-25 lbs. avg.	@14 1/4
Clear Bellies—	
14-16 lbs. avg.	@19 1/4
16-18 lbs. avg.	@18 1/2
18-20 lbs. avg.	@18 1/2
20-25 lbs. avg.	@18
25-30 lbs. avg.	@17 1/2
30-35 lbs. avg.	@17 1/2
35-40 lbs. avg.	@17 1/2
40-50 lbs. avg.	@17 1/2

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, MAY 8, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	15.15	15.25	15.10	15.00
July	15.10	15.25	15.10	15.25
Sept.	15.32 1/2	15.45	15.30	15.42 1/2
CLEAR BELLIES—				
May	17.00	17.15	17.00	17.00
July	17.00	17.15	17.00	17.15

MONDAY, MAY 10, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	15.15	15.22 1/2	15.15	15.22 1/2 b
July	15.35-32 1/2	15.45	15.32 1/2	15.45ax
Sept.	15.55-52 1/2	15.67 1/2	15.52 1/2	15.67 1/2 ax
Oct.	15.00	15.05	15.00	15.05b
CLEAR BELLIES—				
May	18.00	18.15	18.00	17.85b
July	18.25	18.35	18.25	18.35b
Sept.	18.25	18.35	18.25	18.35b
SHORT RIBS—				
May	17.00	17.00	17.00	16.90b
July	17.00	17.00	17.00	17.00
Sept.	17.00	17.00	17.00	16.90b

TUESDAY, MAY 11, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	15.27 1/2	15.40	15.27 1/2	15.40
July	15.47 1/2	15.60-62 1/2	15.47 1/2	15.60b
Sept.	15.70-67 1/2	15.82 1/2	15.67 1/2	15.82 1/2 ax
Oct.	15.70	15.80	15.67 1/2	15.80b
CLEAR BELLIES—				
May	18.12 1/2	18.25	18.12 1/2	18.12 1/2 n
July	18.20	18.25	18.25	18.25b
Sept.	18.40	18.45	18.40	18.45b
SHORT RIBS—				
May	17.20	17.20	17.20	17.10n
July	17.20	17.20	17.20	17.20
Sept.	17.20	17.20	17.20	17.10n

WEDNESDAY, MAY 12, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	15.20	15.32 1/2	15.20	15.27 1/2
July	15.60	15.60	15.37 1/2	15.45
Sept.	15.85-80	15.85	15.57 1/2	15.67 1/2
Oct.	15.05	15.70	15.00	15.65-67 1/2
CLEAR BELLIES—				
May	18.12 1/2	18.20	17.95	17.87 1/2 n
July	18.20	18.20	17.95	17.95b
Sept.	18.42 1/2	18.42 1/2	18.25	18.25n
SHORT RIBS—				
May	16.95	17.00	16.95	16.87 1/2 n
July	16.95	17.00	16.95	16.95ax
Sept.	16.95	17.00	16.95	16.90ax

THURSDAY, MAY 13, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	15.22 1/2	15.25	15.22 1/2	15.25b
July	15.35	15.47 1/2	15.32 1/2	15.42 1/2 ax
Sept.	15.52 1/2-55	15.70	15.52 1/2	15.65b
Oct.	15.57 1/2	15.65	15.55	15.62 1/2 b
CLEAR BELLIES—				
May	17.00	17.00	17.00	17.00
July	17.80	17.95	17.80	17.90
Sept.	18.00	18.10	18.00	18.07 1/2 ax
SHORT RIBS—				
May	16.70	16.70	16.70	16.60n
July	16.70	16.70	16.70	16.70ax
Sept.	16.65	16.70	16.60	16.70b

FRIDAY, MAY 14, 1926.

	Open.	High.	Low.	Close.
LARD—				
May	15.47 1/2	15.50	15.42 1/2-45	15.42 1/2-45ax
July	15.67 1/2-70	15.72 1/2	15.65	15.65b
Oct.	15.70	15.70	15.62 1/2	15.62 1/2-65
CLEAR BELLIES—				
May	18.00	18.00	18.00	17.90n
July	18.15	18.15	18.15	18.00b
Sept.	18.15	18.15	18.15	18.15b
SHORT RIBS—				
May	16.85	16.85	16.80	16.65b
July	16.85	16.85	16.80	16.85b
Sept.	16.85	16.85	16.80	16.85b

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, May 13, 1926, with comparisons, were as follows:

	Week ending May 13.	Prev. week.	Cor. week, 1925.
Armour & Co.	4,302	4,801	6,373
Anglo-Amer. Prov. Co.	2,367	2,008	2,950
Swift & Co.	5,181	6,004	6,555
G. H. Hammond Co.	3,247	3,022	3,965
Morris & Co.	4,735	5,121	6,435
Wilson & Co.	6,403	7,032	5,141
Boyd-Latham Co.	2,403	3,838	2,914
Western Pkg. & Prov. Co.	8,182	8,874	7,400
Roberts & Onke	4,210	3,954	3,238
Miller & Hart	3,880	4,113	2,272
Independent Packing Co.	2,425	4,780	3,924
Brennan Packing Co.	4,850	5,815	5,022
Agar Packing Co.	1,650	2,275	1,109
Total	54,125	63,437	57,298

CHICAGO RETAIL FRESH MEATS.

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.	25	22	12
Rib roast, light end.	36	28	20
Chuck roast	26	20	14
Steaks, round.	45	35	20
Steaks, sirloin, first cut.	40	32	22
Steaks, porterhouse	50	37	25
Steaks, flank.	28	25	18
Beef stew, chuck.	20	18	12 1/2
Corned briskets, boneless.	24	22	18
Corned plates.	16	12	10
Corned rumps, boneless.	25	22	18

Lamb.

	Good.	Com.
Hindquarters	40	21
Legs	40	28
Stews	16	10
Chops, shoulder.	24	10
Chops, rib and loin.	60	..

Mutton.

	Good.	Com.
Legs	26	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin.	35	..

Pork.

Loin, whole, 8@10 avg.	32	@35
Loin, whole, 10@12 avg.	30	@32
Loin, whole, 12@14 avg.	28	@30
Loin, whole, 14 and over.	24	@25
Chops	..	@32
Shoulders	..	@32
Butts	..	@27
Spareribs	..	@25
Hocks	..	@14
Leaf lard, unrendered.	..	@14

Veal.

Hindquarters	28	@38
Forequarters	18	@24
Legs	24	@25
Breasts	14	@18
Shoulders	12	@24
Cutlets	..	@50
Rib and loin chops.	..	@40

Butchers' Offal.

Suet	..	@ 6
Shop fat	..	@ 3
Bones, per 100 lbs.	..	@60
Calf skins.	..	@15
Kips	..	@13
Deacons	..	@12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of Soda, l. c. l. Chicago.	9%	..
Double refined saltpetre, gran., l. c. l.	8%	6%
Crystals	8	7%
Double refined nitrate of soda, f. o. b.
N. Y. & S. S. carloads.	3%	8%
Less than carloads, granulated.	4%	4
Crystals	5%	5
Kegs, 100@130 lbs., 1c more.
Boric acid, in carloads, powdered, in bbls.	9	8%
Crystal to powdered, in bbls., in 5-ton lots or more.	9%	9%
In bbls. in less than 5-ton lots.	9%	10
Borax, carloads, powdered, in bbls.	5	4%
In ton lots, gran. or powdered, in bbls.	5%	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago	..	\$ 7.40
Medium, car lots, per ton, f.o.b. Chicago	..	9.10
Rock, car lots, per ton, f. o. b. Chicago.	..	8.30
Sugar—		
Raw sugar, 96 basis.	..	@4.45
Second sugar, 90 basis.	..	@4.00
Syrup, testing 63 and 65 combined sucrose and invert.	..	@31
Standard granulated f.o.b. refiners (2%)	..	@5.00
Plantation granulated f.o.b. New Orleans less (2%)	..	None

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

H. G. S.

Packing House White Paint

Harry G. Sargent Paint Co.

502 Mass. Ave., INDIANAPOLIS, IND.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.		Week ending May 15, 1926.	Cor. week, 1925.
Prime native steers.....	17	@10c	18 @20
Good native steers.....	15	@17	17 @18
Medium steers.....	13	@16	14 @16
Heifers, good.....	13	@18	13 @18
Cows.....	10 1/2	@14 1/2	8 @13
Hand quarters, choice.....	24	@20	20 @15
Fore quarters, choice.....	15	@15	

Beef Cuts.

Steer Loin, No. 1.....	@30	@32
Steer Loin, No. 2.....	@28	@29
Steer Short Loin, No. 1.....	@30	@31
Steer Short Loin, No. 2.....	@34	@35
Steer Loin Ends (hips).....	@23	@25
Steer Loin Ends, No. 2.....	@22	@25
Cow Loin.....	@22	@24
Cow Short Loin.....	@22	@22
Cow Loin Ends (hips).....	@17	@20
Steer Ribs, No. 1.....	@21	@20
Cow Ribs, No. 1.....	@18	@18
Cow Ribs, No. 2.....	@18	@16
Cow Ribs, No. 3.....	@13	@14
Steer Ribs, No. 1.....	@10 1/2	@10 1/2
Steer Chucks, No. 1.....	@13	@13
Steer Chucks, No. 2.....	@12 1/2	@12 1/2
Cow Rounds.....	@11 1/2	@11 1/2
Steer Plates.....	@12	@11
Medium Plates.....	@11 1/2	@10 1/2
Briskets, No. 1.....	@17	@16
Briskets, No. 2.....	@13	@12
Steer Navel Ends.....	@9 1/2	@9 1/2
Cow Navel Ends.....	@7 1/2	@7 1/2
Fore Shanks.....	@7 1/2	@7 1/2
Hind Shanks.....	@7 1/2	@7 1/2
Rolls.....	@20	@20
Strip Loin, No. 1, boneless.....	@50	@55
Strip Loin, No. 2.....	@45	@50
Strip Loin, No. 3.....	@35	@40
Strip Loin, No. 4.....	@30	@35
Strip Loin, No. 5.....	@25	@30
Strip Loin, No. 6.....	@15	@18
Beef Tenderloins, No. 1.....	@75	@65
Beef Tenderloins, No. 2.....	@65	@65
Rump Butts.....	@18	@17
Flank Steaks.....	@14	@17
Shoulder Cuts.....	@15	@15
Hanging Tenderloins.....	@10	@10

Beef Products.

Brains (per lb.).....	14 1/2	@15 1/2
Hearts.....	8 1/2	@9 1/2
Tongues.....	20	@30
Sweetbreads.....	38	@42
Ox-Tail, per lb.....	9	@10
Fresh Tripe, plain.....	4	@4
Fresh Tripe, H. C. &.....	6 1/2	@6 1/2
Livers.....	10 1/2	@12
Kidneys, per lb.....	9 1/2	@10

Veal.

Choice Carcass.....	18	@20
Good Carcass.....	14	@17
Good Saddle.....	10	@28
Good Backs.....	10	@24
Medium Backs.....	8	@12

Veal Products.

Brains, each.....	14 1/2	@15 1/2
Sweetbreads.....	45 1/2	@60
Calf Livers.....	38	@45

Lamb.

Choice Lamb.....	@30	@27
Medium Lamb.....	@28	@25
Choice Saddle.....	@35	@30
Medium Saddle.....	@32	@28
Choice Fores.....	@25	@20
Medium Fores.....	@23	@18
Lamb Pries, per lb.....	@32	@32
Lamb Tongues, each.....	@13	@13
Lamb Kidneys, per lb.....	@25	@25

Mutton.

Heavy Sheep.....	@15	@13
Light Sheep.....	@18	@16
Heavy Saddle.....	@25	@18
Heavy Fores.....	@12	@10
Light Fores.....	@15	@15
Mutton Legs.....	@25	@22
Mutton Loin.....	@25	@15
Mutton Stew.....	@12	@9
Sheep Tongues, each.....	@13	@13
Sheep Heads, each.....	@10	@10

Fresh Pork, Etc.

Dressed Hogs.....	@25	@18
Pork Loin, 8@10 lbs. avg.....	@30	@26
Hams.....	@30	@22
Bellies.....	@20	@20
Calas.....	@18 1/2	@15
Skinned Shoulders.....	18 1/2	@19 1/2
Tenderloins.....	@60	@55
Spare Ribs.....	15	@16
Leaf Lard.....	@15	@15 1/2
Back Fat.....	15	@24
Butts.....	@24	@19
Hocks.....	@15	@12
Tails.....	@16	@12
Neck.....	5	@6
Tail Bones.....	@12	@9
Slip Bones.....	@9	@9
Blade Bones.....	@13	@13 1/2
Pigs' Feet.....	6	@7
Kidneys, per lb.....	10	@11
Livers.....	@11	@6
Brains.....	17 1/2	@18
Ears.....	@8	@8
Snouts.....	@9	@8 1/2
Heads.....	@10	@10

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	@29
Country style sausage, fresh in link.....	@21
Country style sausage, fresh in bulk.....	@19
Country style sausage, smoked.....	@25
Mixed sausage, fresh.....	@22
Frankfurts in pork casings.....	@22
Frankfurts in sheep casings.....	@22
Bologna in beef bungs, choice.....	@19
Bologna in beef middles, choice.....	@19
Bologna in cloth, paraffined, choice.....	@17
Liver sausage in hog bungs.....	@14
Liver sausage in beef rounds.....	@16
Head cheese.....	@17
New England luncheon specialty.....	@22
Liberty luncheon specialty.....	@22
Mixed luncheon specialty.....	@22
Tongue sausage.....	@25
Blood sausage.....	@19
Polish sausage.....	@18
Souse.....	@18

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@53
Cervelat, new condition, in hog bungs.....	@23
Cervelat, new condition, in beef middles.....	@23
Thuringer Cervelat.....	@32
Farmer.....	@30
Holsteiner.....	@30
B. C. Salami, choice.....	@40
Milano Salami, choice, in hog bungs.....	@51
B. C. Salami, new condition.....	@26
Frisees, choice, in hog middles.....	@44
Genoa style Salami.....	@56
Pepperoni.....	@42
Capicola, new condition.....	@26
Trillian style ham.....	@45
Virginia style ham.....	@47

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 1 to crate.....	\$7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	9.50
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50

SAUSAGE MATERIALS.

Regular pork trimmings.....	12	@13
Special lean pork trimmings.....	19	@19 1/2
Extra lean pork trimmings.....	21 1/2	@22
Neck bone trimmings.....	14	@14 1/2
Pork cheek meat.....	13	@13 1/2
Pork hearts.....	8 1/2	@9
Fancy boneless bull meat (heavy).....	13	@13
Boneless chunks.....	14 1/2	@14 1/2
Shank meat.....	13	@13 1/2
No. 1 beef trimmings.....	12 1/2	@13
Beef hearts.....	9 1/2	@10
Beef cheeks, trimmed.....	10 1/2	@10 1/2
Dr. canner cows, 300 lbs. and up.....	@9 1/2	
Dr. cutters, 400 lbs. and up.....	10 1/2	@10 1/2
Dr. bologna bulls, 500-700 lbs.....	@11	
Beef tripe.....	4 1/2	@5
Cured pork tongue, cut, trim.....	17	@17 1/2

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce, per set.....	@29
Beef rounds, domestic, 140 sets per tierce, per set.....	@32
Beef rounds, export, 225 sets per tierce, per set.....	@31
Beef middles, 110 sets per tierce, per set.....	@1.50
Beef bungs, No. 1, 400 pieces per tierce, per piece.....	@22
Beef bungs, No. 2, 400 pieces per tierce, per piece.....	@15
Beef weasands, No. 1, per piece.....	@7
Beef weasands, No. 2, per piece.....	@1.45
Beef bladders, small, per dozen.....	@1.85
Beef bladders, medium, per dozen.....	@2.00
Beef bladders, large, per doz.....	@2.00
Hog casings, medium, per bbl. 100 yds.....	@37.00
Hog casings, narrow, per lb. f. o. b.....	@30
Hog middles, without cap, per set.....	@20
Hog middles, with cap, per set.....	@20
Hog bungs, export.....	@34
Hog bungs, large prime.....	@26
Hog bungs, small prime.....	@26
Hog bungs, narrow.....	@12
Hog stomachs, per piece.....	@8

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	17.50
Pork tongues, 200-lb. bbl.....	35.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	\$35.50
Family back pork, 35 to 45 pieces.....	38.00
Family back pork, 35 to 45 pieces.....	39.00
Clear back pork, 40 to 50 pieces.....	29.00
Clear plate pork, 25 to 35 pieces.....	26.50
Clear plate pork, 35 to 45 pieces.....	25.50
Brisket pork.....	31.00
Bean pork.....	23.50
Plate beef.....	25.50
Extra plate beef, 200 lb. bbls.....	27.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.67 1/2	@1.72 1/2
Oak pork barrels, black iron hoops.....	1.90	@1.95
Ash pork barrels, galv. iron hoops.....	1.87 1/2	@1.92 1/2
White oak ham tierces.....	@3.15	
Red oak lard tierces.....	2.27 1/2	@2.30
White oak lard tierces.....	2.47 1/2	@2.52 1/2

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@24
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@19 1/2
Nut margarine, 1 lb. cartons, f.o.b. Chicago. (30 and 60 lb. solid packed tubs, 1c per lb. less).....	@21
Pastery oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	@16

DRY SALT MEATS.

Extra short clears.....	@17 1/2
Extra short ribs.....	@17 1/2
Short clear middles, 40-lb. avg.....	@17 1/2
Clear bellies, 14@16 lbs.....	@19 1/2
Clear bellies, 18@20 lbs.....	@18 1/2
Clear bellies, 25@30 lbs.....	@18
Rib bellies, 25@30 lbs.....	@18 1/2
Rib bellies, 30@32 lbs.....	@18
Fat backs, 10@12 lbs.....	@12 1/2
Fat backs, 12@14 lbs.....	@13 1/2
Fat backs, 14@16 lbs.....	@13 1/2
Regular Plates.....	@14 1/2
Butts.....	@12

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@32
Fancy hams, 16@18 lbs.....	@32
Standard regular hams, 12@16 lbs.....	@30
Picnics, 6@8 lbs.....	@20 1/2
Standard bacon, 4@8 lbs.....	@26 1/2
Standard bacon, 10@12 lbs.....	@32 1/2
Standard bacon, 12@14 lbs.....	@29
Standard bacon strips, 6@7 lbs.....	@29 1/2
Cooked hams, choice, skin on, surplus fat off.....	@45
Cooked hams, choice, skinned, surplus fat off.....	@46
Cooked hams, choice, skinned, surplus fat off.....	@46
Cooked picnics, skin on, surplus fat off.....	@29
Cooked picnics, skinned, surplus fat off.....	@30
Cooked loin roll, smoked.....	@46

ANIMAL OILS.

Prime lard oil.....	16 1/2	@17
Extra winter strained.....	13 1/2	@14 1/2
Extra lard oil.....	12 1/2	@12 1/2
Extra No. 1 lard.....	11 1/2	@12 1/2
No. 1 lard oil.....	11 1/2	@12 1/2
No. 2 lard oil.....	11 1/2	@11 1/2
Pure neatfoot oil.....	15 1/2	@16
Extra neatfoot oil.....	11 1/2	@12 1/2
No. 1 neatfoot oil.....	11 1/2	@12 1/2
Acidless tallow oil.....	11 1/2	@11 1/2

LARD (Unrefined).

Prime, steam, cash tierces.....	@15.27
Prime, steam, loose.....	@14.45
Leaf raw.....	@14.12
Neutral lard.....	@17.00

LARD (Refined).

Pure lard, kettle rendered, per lb., loose.....	@15.25
Pure cash tierces.....	@15.75
Compound.....	@15.25

OLEO OIL AND STEARINE.

Oleo oil, extra	@12 1/2
Oleo stock	@12
Prime No. 1 oleo oil.....	11 1/2 @11 1/2
Prime No. 2 oleo oil.....	11 @11
No. 3 oleo oil.....	10 1/2 @10 1/2
Prime oleo stearine, edible.....	12 1/2 @13

TALLOW AND GREASES.

Edible tallow, under 2% acid, 45 titre.....	9 1/2	@9 1/2
Prime packers, tallow.....	8 1/2	@8 1/2
No. 1 tallow, 10 to 12% acid, 42 titre.....	8	@8
No. 2 tallow, basic 40% f.f.a., 40 titre.....	7	@7
White grease, max. 4% acid, loose.....	9 1/2	@9 1/2
Chicago.....	9 1/2	@9 1/2
B-White grease, max. 5% acid.....	8	@8 1/2
Yellow grease, max. 5% acid.....	8	@8
Brown grease, 40 f.f.a.....	6 1/2	@7

VEGETABLE OILS.

Crude cotton seed oil—in tanks f.o.b. Val-ley points.....	12	@12 1/2
White, deodorized, in bbls., c.a.f. Chicago.....	14 1/2	@14 1/2
Yellow, deodorized, in bbls.....	14	@14 1/2
Soap stock, 50% f.f.a. basis, f.o.b. mills.....	1 1/2	@1 1/2
Corn oil in tanks, f.o.b. mills.....	12	@12
Soya bean oil, seller's tanks, f.o.b. coast.....	9 1/2	@9 1/2
Cocconut oil, seller's tank, f.o.b. coast.....	9 1/2	@9 1/2
Refined in bbls., c.a.f. Chicago, nom.....	13	@13 1/2

FERTILIZERS.

Blood, unground and ground.....	\$3.40	@3.75
Hornmeal.....	3.25	@3.50
Ground tankage, 10 to 12%.....	2.90	@3.15
Ground tankage, 6 to 9%.....	2.60	@2.80
Crushed and unground tankage.....	2.50	@2.75
Ground raw bone per ton.....	29.00	@32.00
Ground steam bone per ton.....	27.00	@29.00
Unground steam bone per ton.....	24.00	@26.00
Unground bone tankage per ton.....	15.00	@17.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lb. average, per ton.....	\$185.00	@200.00
No. 2 horns, 40 lb. average, per ton.....	125.00	@135.00
No. 3 horns.....	75.00	@100.00
Horns, black and striped.....	35.00	@50.00
Horns, white.....	70.00	@80.00
Hoof bones, heavy.....	50.00	@60.00
Round shin bones, lights and med.....	55.00	@65.00
Heavy flats.....	50.00	@55.00
Light flats.....	45.00	@50.00
Thigh bones, heavy.....	90.00	@100.00
Thigh bones, lights and med.....	85.00	@90.00
Buttock bones.....	50.00	@60.00

Note—These quotations apply to No. 1 product, which must be ascertained, free from grease spots and cracks, hard and clean, uniform as to cut and weight. Packed in double bags and carload lots. Quotations on unselected stock will be found in "F.O.B. House By-Products Markets" reports on another page.

Retail Section

Cooling the Meat Market Piping/Must be Figured Correctly To Get Best Results

A great deal of the efficiency of your cooling machine depends on the piping, Mr. Retailer.

There must be just the proper amount of piping to handle the needed tonnage of refrigeration—no more and no less.

If you have not been getting the best results, perhaps you have too much or too little pipe in either the dry or wet coils. Check up and make sure about this important point!

It is very easy to do. A simple formula that anyone can use has been worked out and is given in the following article, one of a series written for THE NATIONAL PROVISIONER by a refrigerating expert.

Read it and see how your cooling machine stands!

The principles of shop refrigeration were outlined in the first two articles in this series, which appeared in THE NATIONAL PROVISIONER of March 21 and April 4, 1925.

In the third, in the issue of April 18, the construction of the cooler was taken up. The discussion of the ice bunker was begun in the issue of May 2, and was continued in the May 16 issue. Dry air refrigeration was taken up in the sixth article, in the issue of May 30. Mechanical refrigeration was the subject of the seventh of the series, in the issue of June 13.

In the issue of July 25, the discussion of the part time plant was begun, and was continued in the ninth installment in the August 8 issue. The automatic plant was taken up in the issue of August 22.

The brine system of cooling was the topic of the eleventh article, in the issue of September 5, while the twelfth, in the issue of September 26, discussed the advantage of mechanical refrigeration.

The refrigerated display case was the subject of the thirteenth of the series, in the issue of October 17. The ammonia compressor was discussed in the fourteenth of the series, in the October 24 issue.

Brine hold-over tanks were the subject of the fifteenth, in the issue of November 21. The piping system was discussed in the November 28 issue.

The use of brine tubes as hold-over tanks was taken up in the seventeenth, in the issue of December 19, 1925. Another type of hold-over tank was discussed in the issue of January 2, 1926.

The use of brine spray in the meat market was taken up in the issue of January 30, 1926. In the issue of February 13, 1926, pipe proportions were discussed.

A discussion of operating pressures was begun in the issue of February 27, 1926, and was continued in the issue of April 3, 1926.

The question of balancing the refrigerating plant was begun in the issue of April 17, 1926, and was continued in the May 1 issue.

Balancing the Cooling Plant

By M. W. Stoms.

Every suction pressure requires a different amount of pipe per ton of refrigerating duty when used to cool refrigerators of the same temperature.

More pipe per ton of refrigerating duty is required for dry coils than for wet coils, since the rate of heat transfer is different for each case, and the mean temperature difference is also different in each case.

Figuring Pipe Requirements.

Yet in spite of this condition some sales

engineers figure the tonnage required for refrigerating the cooler and then figure so many feet of pipe per ton of refrigeration, dividing the amount of pipe thus arrived at between the dry and wet coils in the ratio of 60 and 40 per cent.

Some sales engineers arbitrarily figure the piping for any cooler by the empirical formula of 0.65 ft. of 1¼ in. pipe for each square foot of exposed cooler surface regardless of the type or condition of the cooler.

The surest way of figuring the piping for any cooler is to determine first of all the machine tonnage required to cool the refrigerator.

If the plant is to be of the part-time operation type, then this tonnage should be proportioned between the dry and wet coils so that each type of coil will be just sufficient to perform its part of the total cooling work.

Pipe Proportions Vary.

Naturally, this proportion between dry and wet coils will vary as the number of hours of operation varies. If the plant is of the automatic type, then all coils will be dry coils.

The following pipe requirements per ton of refrigeration have proved satisfactory in actual practice:

DRY COILS.	
Room temperature deg. F.	35° F. — 40° F. —
Suction press. #/□" G.	15 20 25 15 20 25
Ft. of 1¼" pipe per ton refrig.	305 325 470 270 320 390
WET COILS.	
Brine temp. deg. F.	18° F. — 20° F. — 22° F. —
Suction pressure	
#/□" G.	15 20 25 15 20 25
Ft. of 1¼" pipe	
per ton refrig.	123 180 .. 111 150 200 100 137 211

Assuming that the refrigerator requires

Retail Cutting Tests

Do you make your own cutting tests, Mr. Retailer?

You are working in the dark if you do not!

The valuable series of articles on cutting tests for the retail meat dealer which ran in THE NATIONAL PROVISIONER has been reprinted into one pamphlet. It makes a handy reference guide to follow in making your cutting tests. Every retailer needs one.

They may be had by subscribers by sending in the attached coupon, together with 5 cents in stamps:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me copy of reprints on "Cutting Tests for Retailers."

Name

Street

City

Enclosed find 5 cents in stamps.

2.4 tons refrigeration per 24 hours when operating 10 hours per day, then the tonnage will be divided as follows: 1 ton refrigeration for the dry coils and 1.4 tons refrigeration for the wet coils.

The dry coils have to remove the heat leakage and load for a 10 hour period, while the wet coils have the heat leakage and load for a 14 hour period to remove. But all of the heat in both cases must necessarily be disposed of in 10 hours, since that is the length of the operating period.

How to Figure Pipe Needed.

This particular cooler would require, if operating with a 20% □" G. suction pressure and a temperature of 35° F. in the cooler, $1 \times 375 = 375$ ft. of 1¼ in. dry coils and $1.4 \times 150 = 210$ ft. of wet coils.

If the wet coils are too large for the cooling to be performed, the brine in the "hold-over" tank will be cooled before the cooler temperature has been properly lowered. If not large enough the brine will not be sufficiently cooled when the cooler temperature is low enough to justify shutting down the plant.

Likewise, if the dry coils are not the correct size the cooler temperature will be either too high or too low when the brine has been properly cooled.

Both the dry and wet coils must be of the proper size so that the brine temperature and the cooler temperature will be reduced together and both reach the desired point at the same time.

Although this seems to be a rather difficult proposition, it is easy to accomplish when the tonnage is correctly determined and properly divided into the two parts or for the two types of cooling. The coils must be installed accordingly, of course, and the plant operated under the same conditions for which it was designed.

EDITOR'S NOTE.—Future articles in this series will discuss pipe connections, brine spray systems, etc.]

Tell This to Your Trade!

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

A "DIFFERENT" MUTTON RECIPE.

Here is a mutton dish that will be welcomed by most housewives. It is tasty and economical, and is not hard to prepare.

Cut 6 medium-sized potatoes in cubes and cook in salted water until thoroughly done. While cooking, chop one small onion and cook in 2 or 3 tablespoons of bacon fat until browned. Trim the fat from one pound of mutton from the leg, and cut in cubes. Put into bacon fat with onion and brown on all sides.

Put a layer of potatoes in a baking dish, cover with 2 tomatoes which have been sliced, then add half of the browned meat and onion. Over this place 1 thin sliced green pepper. Repeat and fill the dish with well-seasoned gravy or stock, cover and bake 30 minutes in a hot oven.

Meet the Meat Man

Here's where he tells you things that will help you to make more money.

Don't Let Half Holiday Keep You Idle in the Morning

By John C. Cutting.

"Good morning, Michael," said Cassidy, the packer salesman as he wrung the hand of the proprietor of O'Toole's Fancy Meat Market.

"Tis a foine day, indeed," replied Cassidy, as he leaned against a counter devoid of display products.

"What's the big idea?" asked Dennis, as he waved an arm in the direction of the vacant showcase. "Why the absence of delectable meat products which benefit both man and beast?"

"Well, I'll tell you how it is," countered O'Toole, placing himself in a more comfortable position and resting a fat hand on the scales. "This afternoon all stores close at one o'clock, and I didn't think it much use to bring the stuff out of the box, and—"

"Hold on! Hold on!" said Cassidy so sharply that O'Toole's fat hand flew off the scales with the speed of a small boy heading for the "old swimmin' hole." "Don't tell me any more, you big Son of Erin. It makes me mad just to look at you, let alone opening your mouth."

"Shure, faith, and now what are ye riled about?" asked O'Toole.

"Why, it makes me mad to have you stand there and talk like you welcomed bankruptcy." Cassidy was thoroughly worked up, and his neck was redder than a farmer's barn. "Here it is only a half day for you to keep the store open—"

"And it's not news you're tellin' me," replied O'Toole, as he, too, became agitated around the gills.

"And that's all you're doin'," replied Dennis, disregarding the interruption. "You're just keeping the store open—but that's all."

"If crime was meat, you'd never get pinched because you've concealed all the evidence. Why don't you bring some of that meat out of the box and put it in these empty cases?"

"Or perhaps you're taking all customers on personal excursions to the big box?"

Cassidy was waxing sarcastic, but his sarcasm was getting across.

"Ah, Dennis, me boy, there's fire in your tone—"

"And it won't be quenched by your wet-blanket merchandising ideas," Dennis shot back, putting a little reverse English on the descriptive adjectives.

"I know just how your mind is working. Just because it's a half-day you don't even want to exert yourself the first half. You think because you're not going to sell anything this afternoon, there's no use trying this morning, hence the empty cases and the dumb look on your map."

"But, what's the use?" asked O'Toole.

"Listen, you overgrown hulk of inertia," Cassidy began. "It's only ten o'clock, now. I'm taking off my coat and going

to help you dress up those display cases.

"We're going to put in a display in the windows. After we've fixed that up, and I've left, I want you to stand out in front, and everybody who looks in your windows, I want you to suggest something to them."

"No ballyhoo stuff, y'know, O'Toole," added Cassidy. "Like this:

"Good morning, Mrs. O'Brien. 'Tis glad I am you're shopping in good season this morning, for I'm after closin' this afternoon. Those good chops you're after looking at—I've got some better ones in the store. I'll have a couple of pounds wrapped up and you can pick 'em up on your way back."

"Here's another: 'Hello, Mrs. Doyle, you're looking foine this morning. By the way, I've got a nice pot roast if you're looking for one today. Sorry I couldn't supply you yesterday."

"Hang you coat and hat up there Dennis," said O'Toole, waving to a hook in the wall, "and let's get busy."

(More adventures of Cassidy, the peppery packer salesman, will appear in an early issue.)

LESS MEAT EATEN IN FEB.

A decline of nearly a half pound in the per capita consumption of federally inspected meats is noted in February, 1926, from that of the same month in 1925, and nearly 2 lbs. from that of January, 1926.

The per capita consumption of beef and veal during February, 1926, was 3.5 lbs., compared with 4.1 lbs. in January, 1926, and 3.4 lbs. in February, 1925. Pork consumption was 3.7 lbs., compared with 5 lbs. in January, 1926, and 4.3 lbs. in February, 1925. Consumption of lamb and mutton was 0.3 lb. in February, 1926, compared with 0.4 lb. in January, 1926, and 0.3 lb. in February, 1925.

The consumption of all federally-inspected meat during February, 1926, totaled 865,000,000 lbs. Of this, 397,000,000 lbs. was beef and veal, 427,000,000 lbs. pork and 40,000,000 lbs. lamb and mutton.

The greatest decrease in meat consumption is shown in pork, although some decline is shown in beef and lamb from January. This was doubtless due to the shorter month, but also to shortage of supply and higher price in the case of pork.

Kansas Retailers Meet

A good attendance featured the 15th annual convention of the Kansas Retail Meat Dealers' Association, held May 11 and 12 at Salina, Kans. The two-day program was packed full of interesting and instructive features, and all who attended were amply repaid for their efforts.

The meeting was opened on Tuesday morning, May 11, with an able address of welcome, delivered by Mayor Guy T. Helvering of Salina. A response on behalf of the retailers was made by Emile Gamba, of Osage City, Kans.

Following this came a trip through the modern and well-equipped plant of the Butzer Packing Company, where lunch was served by the company.

In the afternoon, P. B. Diltz, of Kansas City, Kansas, made a splendid talk on "How to Increase Your Business," while Emilie Gamba's subject was "How to Advertise Your Business." Wm. M. McGonigle, president of the National Association of Retail Meat Dealers, was then introduced, and told his audience what the national association is doing for the individual retailer.

On Wednesday morning R. E. Beebe, of Kansas City, Mo., head of the credit department of Swift & Company there, made a fine talk on the very important subject of credits.

In the afternoon, John A. Kotal, secretary of the national association, told of some of his observations of retail conditions in his travels about the country. He was followed by Chas. W. Myers, Director of Trade Relations of Armour and Company, whose subject was "How to Properly Conduct a Meat Market."

The meeting went on record, by means of a resolution, favoring the continued manufacture and sale of margarine, and deploring the efforts of the dairy interests to legislate it out of existence.

A. H. Hunter, of Salina, was elected president; H. A. Davidson, of Chanute, vice-president; and Bruce J. Maguire, former president, was chosen secretary-treasurer, to succeed the late Fred Garland.

Topeka was chosen as the place for the next meeting to be held in June, 1927.

Seeing is believing



You can profitably apply the "Cafeteria idea" to your own business. Display your meats in counters refrigerated by the "York" self-contained automatic refrigerating unit and your meats will sell themselves.

The automatic "York" requires no attention other than an occasional oiling, and once installed in your market will go a long way toward eliminating the drudgery and spoilage losses with which you probably now are handicapped.

Write for further particulars

YORK Manufacturing Company
Ice Making and Refrigerating Machinery Exclusively
York, Penna.



New York Section

G. M. Willet, vice-president of Armour and Company, Chicago, is a visitor to the city.

R. J. Youcken, branch house department, Cudahy Packing Company, Chicago, is in New York for a few days this week.

James D. Cooney, of the legal department, Wilson & Company, Chicago, was in New York for a few days this week, returning on the Century on last Wednesday.

Mr. and Mrs. Joseph Wormser celebrated the 25th anniversary of their wedding on May 12. Mr. Wormser is connected with the independent meat markets of the Bronx, Harlem and Brooklyn.

D. A. Wagner, assistant district superintendent in the New York office of the Cudahy Packing Company, is on a business trip through the West, including stops at Omaha, Kansas City and Chicago.

On May 5 Hortense Werdenschlag, daughter of Mr. and Mrs. I. Werdenschlag of Washington Heights, was given a surprise party, with about eighteen young people present. The occasion was her birthday.

C. H. Kane, construction department, Chicago, A. E. Bump, construction department, Boston, and C. E. Beall, casings de-

partment, Chicago, were among the Swift & Company visitors in New York this week.

Richard Christiansen, Hamburg representative of Wilson & Company, stopped in New York for a few days this week, after a visit to the home office in Chicago, before sailing on the S.S. Albert Ballin for Germany on Wednesday.

Ethel Hembdt, second daughter of Mr. and Mrs. Charles Hembdt of Washington Heights, celebrated a birthday on May 5. Ethel is taking a special course at Columbia College and consequently the occasion was celebrated in a quiet way by a family dinner.

On Sunday of last week Mrs. I. Werdenschlag celebrated Mr. Werdenschlag's birthday, which fell on the Thursday preceding, by gathering together a number of relatives and friends in a sort of a bon voyage party. Mr. and Mrs. Werdenschlag plan to sail for Europe on June 16. During their absence their son, Sidney, will be in charge of the business.

President Gustave Lowenthal, of the Washington Heights Branch, New York State Association, Retail Meat Dealers, plans to sail for Europe on June 10. He will be accompanied by Mrs. Lowenthal, who is a member of the Ladies' Auxiliary. They desire to be in Germany in July so that Mr. Lowenthal can celebrate his

fiftieth birthday with his twin brother who lives over there.

Mr. and Mrs. D. Reimers, mother and father of Mrs. O. Schaefer, first vice-president of the Ladies' Auxiliary, New York State Association, Retail Meat Dealers, who celebrated their golden wedding anniversary last year at Ebling's Casino, observed the event this year by a family dinner at their home. The anniversary, falling on Mother's Day, May 9, was the occasion for the children and grandchildren to shower the happy couple with flowers.

FIFTY YEARS OF SUCCESS.

The Co-operative Wholesale Society, at a banquet given at the Waldorf-Astoria on Saturday night, May 1st, celebrated the fiftieth anniversary of the founding of the New York branch of the Society. Besides the staff of the New York office there were present from the home office in Manchester, England, H. J. A. Wilkins, president; Mr. Lancaster, secretary; and Messrs. Fleming, Dudley and Sutton of the board of directors. The invited guests numbered about sixty and included representatives of the New York Produce Exchange, members of the provision, grain, flour, leather and steamship trades; also railroad and bank officials.

Mr. Wilkins, the toastmaster, spoke very interestingly of the early history of the Co-operative Wholesale Society, founded on the Rochdale plan, in Manchester over sixty-two years ago, and of the establishment of the New York office twelve years later. He was followed by W. J. Murphy, New York representative, who gave an account of the growth of the New York branch from 1876, when the total business was but \$430,000, until the present time, when the annual turnover has reached the sum of approximately \$22,000,000. He also pointed out that during the whole period there were less than a dozen disputes with firms with whom their business was conducted. Each of the four directors gave talks on various phases of the Society's activities. Other speakers were Mr. Hall, Bank of Manhattan Co.; W. Moore, of M. D. Moore & Co.; J. H. Hamilton, Quaker City Morocco Co., of Philadelphia; F. Ryan, White Star Line; Mr. Wieland, of the Montreal office of the Society, and Mr. Warbase of the Co-operative League of America.

BERTHOLD FRANK GIVES DINNER.

Many friends, including some of the most prominent meat dealers in New York City and Brooklyn, attended the dinner dance given by Mr. and Mrs. Berthold Frank in Brooklyn last Saturday evening. Guests began arriving early, and by 8:30, when all were seated at the table, parking space in the vicinity of Mr. Frank's town house on the popular Ocean Parkway was at a premium.

During the dinner Isador Frank, brother of the host, acted as toastmaster. Several interesting and amusing features were introduced.

After the cigars were served the guests assembled in the music room, where they were entertained by some excellent singing and piano playing. Dancing then was the order of the evening, and each one became an active participant in the evening's festivities.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, May 13, 1926, as follows:

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS (Hvy. Wt. 700 lbs. up):				
Choice	\$15.00@16.50	\$15.50@16.00	\$16.00@17.00
Good	14.00@15.00	15.00@15.50	14.00@16.00	15.00@15.50
STEERS (Lt. & Med. Wt. 700 lbs. down):				
Choice	16.00@17.00	16.00@17.00	17.00@17.50
Good	14.00@16.00	14.00@16.00	15.50@16.00
STEERS (All Weights):				
Medium	13.50@14.00	14.00@15.00	13.00@14.00	14.50@15.00
Common	13.00@13.50	13.00@14.00	12.00@13.00	13.00@14.00
COWS:				
Good	13.00@14.50	13.00@13.50	12.50@13.50	13.00@14.00
Medium	12.00@13.00	12.00@13.00	11.50@12.50	12.00@13.00
Common	11.00@12.00	11.00@11.50	10.50@11.50
Fresh Veal (1):				
VEALERS:				
Choice	20.00@22.00	21.00@22.00	20.00@21.00
Good	17.00@20.00	17.00@20.00	18.00@19.00
Medium	15.00@17.00	16.00@17.00	15.00@17.00	15.00@17.00
Common	13.00@15.00	15.00@16.00	14.00@15.00
CALF CARCASSES (2):				
Choice	15.00@16.00
Good	15.00@16.00	14.00@15.00
Medium	14.00@15.00
Common
Fresh Lamb and Mutton:				
SPRING LAMB (Gd.-Ch.)	32.00@34.00	29.00@31.00	32.00@34.00	30.00@33.00
SPRING LAMB (Medium)	31.00@32.00	27.00@29.00	29.00@31.00
LAMB (30-42 lbs.):				
Choice	30.00@31.00	29.00@30.00	29.00@31.00	30.00@32.00
Good	28.00@29.00	27.00@29.00	28.00@29.00	27.00@29.00
LAMB (42-55 lbs.):				
Choice	27.00@28.00	29.00@30.00
Good	26.00@28.00	27.00@29.00	26.00@27.00
LAMB (All Weights):				
Medium	26.00@27.00	24.00@27.00	26.00@28.00	25.00@26.00
Common	25.00@26.00
MUTTON (Ewes):				
Good	15.00@17.00	16.00@18.00	16.00@18.00	17.00@18.00
Medium	14.00@15.00	14.00@16.00	14.00@16.00	16.00@17.00
Common	13.00@14.00	12.00@14.00	13.00@14.00	15.00@16.00
Fresh Pork Cuts:				
LOINS:				
8-10 lb. av.	28.00@30.00	28.00@29.50	28.00@30.00	27.00@30.00
10-12 lb. av.	27.00@28.00	27.00@28.50	27.00@29.00	26.00@28.00
12-15 lb. av.	25.00@26.00	26.00@27.50	26.00@27.00	24.00@26.00
15-18 lb. av.	23.00@24.00	25.00@25.00	24.00@25.00	23.00@24.00
18-22 lb. av.	22.00@23.00	21.00@23.00	23.00@24.00	22.00@23.00
SHOULDER:				
N. Y. Style-Skinned	18.50@20.00	19.00@21.00	19.00@21.00
PICNICS:				
4-6 lb. av.	16.50@17.50	19.00@20.00
6-8 lb. av.	18.00@19.00	18.00@19.00	17.00@18.00
BUTTS: Boston Style	23.00@24.50	23.00@24.50	23.00@25.00
SPARE RIBS: Half Sheets	15.00@17.00
TRIMMINGS:				
Regular	12.00@12.50
Lean	10.00@20.00

(1) Includes "skin on" at New York and Chicago.

(2) Includes sides at Boston and Philadelphia.

Among the Master Butchers

The usual good attendance was in evidence at the meeting of the Bronx Branch, New York State Association, Retail Meat Dealers, on Wednesday evening of last week. There were visitors from Washington Heights Branch, including President Gus. Lowenthal, A. DiMatteo, Charles Hembdt and E. Schmelzer.

Six delegates to the State Convention in Syracuse were elected. These included President Phil Gerard, R. Schumacher, Louis Bauer, Gus Backes, F. Wehnes and E. Ritzman.

Resolutions to be presented to the State Convention will be brought in and debated at the next meeting, which will be held on Wednesday evening, May 19th. Also at this meeting gold buttons for the members will be distributed.

Washington Heights Branch.

Enthusiasm and pep continue to make the meetings of the Washington Heights Branch, New York State Association, Retail Meat Dealers, more than interesting. The meeting on Tuesday evening of this week was well attended and many matters of interest to the craft were discussed.

As drives to bring the membership up to one hundred per cent are being conducted by some of the branches, Washington Heights has offered to pay the fare to the State Convention at Syracuse of any of its members in good standing desiring to attend. The delegates elected were A. DiMatteo, Charles Hembdt, Frank Kunkel and E. Schmelzer. Louis Goldstein of New York Branch was a visitor.

State Convention Plans.

Plans for the forthcoming convention of the New York State Association of Retail Meat Dealers have progressed so far that a tentative program has been arranged.

The convention will open Monday morning, June 14th, at Syracuse, N. Y., with invocation, music and an opening address by a city official. Business sessions will be held on Monday afternoon, and there will be a big open meeting on Monday evening. At the evening session there will be heard speakers of national reputation on important matters pertaining to the retail meat industry. Among them will be John A. Kotal, national secretary; R. C. Pollock, managing director, National Livestock and Meat Board; Charles W. Myers, director of trade relations, Armour and Company, Chicago; R. W. Quackenbush, State Department of Agriculture, and others to be added later.

Tuesday morning, June 15th, will be devoted to business sessions. An auto ride has been arranged for Tuesday afternoon to Three Rivers, a recreation point, where games and other amusements will be enjoyed, with a fish and chicken dinner following at 5:30 p. m. Wednesday morning and afternoon, June 16th, will be devoted to private and business sessions. Wednesday evening the banquet and dance tendered the delegates by the Syracuse retail meat dealers will be held at the Hotel Syracuse.

A registration fee of \$3.00 per person will be charged, which will cover cost of all entertainment, dinners, banquet, etc.

Hotel Syracuse has been selected as headquarters for the delegates and the convention sessions. The New York delegates will leave New York City via the New York Central railway on Sunday, June 13th, at 8:45 a. m., standard time. A special car has been chartered for the occasion and it will arrive in Syracuse at 3:48 o'clock Sunday afternoon. Plans have been made for entertaining the delegates Sunday afternoon and evening.

LOCAL AND PERSONAL.

C. C. Egan has sold his Two-Way Grocery and Market in Alamosa, Colo., to Thomas McGraw.

H. L. Ball has sold his meat market in Theftord, Nebr., to Clyde Milroy.

C. F. Bryan has opened a meat department in connection with his grocery at 204 Second avenue, Dodge City, Kans.

The Square Market No. 2, owned by Barber & Fuller in Bonham, Tex., was recently damaged by fire.

A new meat market has been opened in San Carlos, Calif., by A. Schwabenland and Sons.

Robert Krause has sold his City Meat Market in Carson, N. D., to Ed. Keubler.

Ralph Wiltse has sold his Palace Meat Market in Cody, Wyo., to A. N. Kobe.

N. J. Thomas has sold his Sanitary Meat Market in Limon, Colo., to E. H. Borst.

A new meat market has been opened in Norwood, Colo., by Arthur Dunham.

B. W. Long has added a meat market to his store in Pewamo, Mich., with a competent meat cutter in charge.

Arthur Powell has purchased the butcher shop of Oliver Day, Otsego, Mich.

The Crystal Ice & Produce Co., Sidney, Ia., has added a meat department.

Miller Brothers have opened their new Sanitary Meat Market in Lennox, S. D.

The Lingle Supply Co. has sold its meat and grocery department in Lingle, Wyo., to M. A. Jones and R. F. Rodin.

Stanner & Daudt have sold their meat business in Scotia, Neb., to J. C. Scheemaker & Son.

V. J. Vessly has engaged in the meat business in Bennet, Neb.

Fred Schmiedeskamp has sold his Central Meat Market in Norfolk, Neb., to L. W. Roe and M. V. Crawford.

John Sloup has disposed of his meat market in Aurora, Neb., to Schweizer & Schweizer.

Henry Fritz has repurchased the meat market in Hildreth, Neb., from Branch & Co.

F. R. Conrad has opened a meat market in the Campbell Cash Grocery store, Minatare, Neb.

L. O. Olmstead is opening a new meat market in Hugoton, Kas.

W. O. Gould has opened a meat market in Minneapolis, Kas.

Emil Schmitt has opened the City Cash Market at 213 E. Main street, Visalia, Cal.

Ude Blakeslee has purchased the meat and grocery business at 1701 W. St. Joe St., Lansing Mich., from F. Barrett.

L. J. Castner has sold his meat and grocery business in Three Rivers, Mich., to J. Leo McDonald.

Fred Christensen has purchased the Palace Meat Market, Bancroft, Ida.

Chris Henman and Frank J. Lowry have incorporated in Bellingham, Wash., as the Quality Meat Shop.

The Pomeroy Meat & Ice Co. has been incorporated in Pomeroy, Wash., with a capital of \$15,000.

E. P. Rich has purchased the Wallowa Market, Wallowa, Ore., from Ross Turner.

E. L. Cole is opening a meat market in Pitcher, Okla.

The meat market and grocery store of J. H. Thomas in Baxter Springs, Kas., has been partially destroyed by fire, with loss of \$2,000.

August Weseloh has purchased the butcher shop of George Ray in Laurel, Neb., known as Ideal Meat Market.

L. W. Rowe and M. V. Crawford have purchased the Central Meat Market in Wayne, Neb., from Ferd Schmiedeskamp.

Stanner & Daudt have disposed of their meat business in Scotia, Neb., to J. C. Shoemaker & Son.

Fred Steiner has opened the Jefferson Market at 1705 N. Cottage street, Salem, Ore.

Carman Bros. have sold the City Market in Jacksonville, Ore., to Thomas Dunnington.

Fred Plum and Ralph Woodard have purchased the grocery and meat business of the Columbia General Market, 328 Second street, Marysville, Calif.

Increase Your Sausage Sales

by the use of

Perfection Sausage Molds

Sausage Mold Corporation, Inc.

918 E. Main St.

Louisville, Ky.

BORIC ACID

A natural ingredient of many fruits and vegetables

The distribution of Boric Acid in Nature is comparatively unlimited. According to Henry Jay:

"The ash of wine contains 4.7 to 16.5 grammes per kilo of Boric Acid, the average being 8 to 10 grammes. The quantity of Boric Acid in the ash of vine leaves is only about 0.7 grammes per kilo.

"The ash of fruits, whether of the flesh or of the stone, is rich in Boric Acid, the proportion of Boric Acid varying between 1.50 and 6.40 grammes per kilo of ash.

"The same can be said of the fucus, plantain leaves, wormwood tops, chrysanthemum flowers, and onions, the amount varying from 2.10 grammes to 4.60 grammes per kilo of ash."

Leibrich says that "Boric Acid is not only non-poisonous; it is a normal constituent of many plants."

The above demonstrates that Boric Acid is consumed in eating these fruits and vegetables without injury to the human system.

PACIFIC COAST BORAX COMPANY

Chicago

100 William St.
NEW YORK

Wilmington, Calif.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good.....	\$9.40@10.10
Cows, canners and cutters.....	3.25@ 4.30
Bulls, bologna.....	6.25@ 6.90

LIVE CALVES.

Calves, top.....	@14.00
Calves, culls, per 100 lbs.....	7.00@ 8.00

LIVE SHEEP AND LAMBS.

Spring Lambs.....	@19.00
Woolled ewes.....	@ 9.50

LIVE HOGS.

Hogs, heavy.....	13.40@13.75
Hogs, medium.....	14.25@14.50
Hogs, 160 lbs.....	14.50@14.60
Hogs, 140 lbs.....	14.00@14.75
Pigs, under 80 pounds.....	15.00@15.10
Roughs.....	11.50@12.00

DRESSED HOGS.

Hogs, heavy.....	@20 1/2
Hogs, 180 lbs.....	@21 1/2
Hogs, 160 lbs.....	@21 1/2
Pigs, 80 lbs.....	@22 1/2
Pigs, under 140 lbs.....	@22

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	17 @18
Choice, native, light.....	17 @18
Native, common to fair.....	15 @16 1/2

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	16 @17
Native choice yearlings, 400@600 lbs.....	16 1/2 @18
Western steers, 600@800 lbs.....	15 @16
Texas steers, 400@600 lbs.....	13 @14 1/2
Good to choice heifers.....	15 1/2 @16 1/2
Good to choice cows.....	14 @15
Common to fair cows.....	11 @13
Fresh bologna bulls.....	11 @12

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	22 @23	24 @26
No. 2 ribs.....	18 @20	21 @23
No. 3 ribs.....	16 @18	18 @20
No. 1 loins.....	26 @28	30 @32
No. 2 loins.....	22 @24	26 @28
No. 3 loins.....	18 @20	24 @26
No. 1 hinds and ribs.....	21 @23	22 @25
No. 2 hinds and ribs.....	19 @20	20 @21 1/2
No. 3 hinds and ribs.....	16 @18	19 @19 1/2
No. 1 rounds.....	@17	@18
No. 2 rounds.....	@15	@17
No. 3 rounds.....	@12	@16
No. 1 chuck.....	12 @13	13 @14
No. 2 chuck.....	11 @12	@12
No. 3 chuck.....	9 @10	10 @11
Bolognas.....	@ 6	13 1/2 @14
Rolls, reg., 6@8 lbs. avg.....	22 @23	
Rolls, reg., 4@6 lbs. avg.....	17 @18	
Tenderloins, 4@5 lbs. avg.....	60 @70	
Tenderloins, 5@6 lbs. avg.....	80 @90	
Shoulder clods.....	10 @11	

DRESSED CALVES.

Prime.....	22 @24
Choice.....	20 @22
Good.....	16 @19
Medium.....	14 @15

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring.....	33 @35
Good lambs.....	28 @30
Lambs, poor, grade.....	20 @22
Sheep, choice.....	18 @20
Sheep, medium to good.....	14 @16
Sheep, culls.....	12 @13

SMOKED MEATS.

Hams, 8@10 lbs. avg.....	30 @31
Hams, 10@12 lbs. avg.....	29 @30
Hams, 12@14 lbs. avg.....	28 @29
Picnics, 4@6 lbs. avg.....	21 @22
Picnics, 6@8 lbs. avg.....	19 @20
Rolltots, 6@8 lbs. avg.....	20 @21
Beef tongue, light.....	26 @28
Beef tongue, heavy.....	28 @30
Bacon, boneless, Western.....	30 @32
Bacon, boneless, city.....	27 @28
Pickled bellies, 10@12 lbs. avg.....	23 @24

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.....	29 @30
Pork tenderloins, fresh.....	45 @50
Pork tenderloins, frozen.....	30 @35
Shoulders, city, 10@12 lbs. avg.....	20 @21
Shoulders, Western, 10@12 lbs. avg.....	20 @21
Butts, boneless, Western.....	28 @29
Butts, regular, Western.....	23 @24
Hams, city, fresh, 6@10 lbs. avg.....	29 @30
Hams, Western, fresh, 10@12 lbs. avg.....	29 @30
Picnic hams, Western, fresh, 6@8 lbs. avg.....	17 @18
Pork trimmings, extra lean.....	23 @24
Pork trimmings, regular 50% lean.....	12 @13
Spare ribs, fresh.....	16 @17
Leaf lard, raw.....	15 @16

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.....	65.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	@ 75.00
Black hooft, per ton.....	45.00@ 50.00
Striped hooft, per ton.....	45.00@ 50.00
White hooft, per ton.....	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@100.00
Horns, avg. 7 1/2 oz. and over, No. 1s.....	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s.....	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s.....	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.....	@30c	a pound
Fresh steer tongues, l. c. trim'd.....	@40c	a pound
Sweetbreads, beef.....	@75c	a pound
Sweetbreads, veal.....	1.00	a pair
Beef kidneys.....	@10c	a pound
Mutton kidneys.....	@ 8c	each
Livers, beef.....	@22c	a pound
Oxtails.....	@14c	a pound
Hearts, beef.....	@10c	a pound
Beef hanging tenders.....	@20c	a pound
Lamb fries.....	@10c	a pair

BUTCHERS' FAT.

Shop fat.....	@ 2 1/2
Breast fat.....	@ 4 1/2
Edible suet.....	@ 5 1/2
Cond. suet.....	@ 5
Bones.....	@20

SPICES.

	Whole.	Ground.
Pepper, white.....	36	30
Pepper, black.....	26 1/2	20 1/2
Pepper, Cayenne.....	12	10
Pepper, red.....		21
Allspice.....	16 1/2	18 1/2
Cinnamon.....	12 1/2	16 1/2
Coriander.....	6	9
Cloves.....	26 1/2	31 1/2
Ginger.....		21
Mace.....	1.15	1.25
Nutmeg.....		54

GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 Veals.....	1.8	2.05	2.25	3.00	
Prime No. 2 Veals.....	1.6	1.80	2.00	2.75	
Buttermilk No. 1.....	1.15	1.25	1.70	1.90	
Buttermilk No. 2.....	1.13	1.45	1.45	1.65	
Branded grubby.....	1.0	1.05	1.05	1.25	1.55
Number 3.....					

At Value

CURING MATERIALS.

In lots of less than 25 bbls.:	Bbls.	per lb.
Double refined saltpetre, granulated.....	6 1/2 c	6 1/2 c
Double refined saltpetre, small crystal.....	7 1/2 c	7 1/2 c
Double refined large crystal saltpetre.....	8 1/2 c	8 1/2 c
Double refined nitrate soda, granulated.....	4 1/2 c	4c
In 25 barrel lots:		
Double refined saltpetre, granulated.....	6 1/2 c	6 1/2 c
Double refined saltpetre, small crystal.....	7 1/2 c	7 1/2 c
Double refined saltpetre, large crystal.....	8 1/2 c	8c
Double refined nitrate soda, granulated.....	4c	3 3/4 c
Carload lots:		
Double refined saltpetre, granulated.....	6 1/2 c	6c
Double refined nitrate soda, granulated.....	3 3/4 c	3 3/4 c

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.....	@35
Western, 55 to 59 lbs. to dozen, lb.....	@36
Western, 43 to 47 lbs. to dozen, lb.....	@37
Western, 36 to 42 lbs. to dozen, lb.....	@34
Western, 30 to 35 lbs. to dozen, lb.....	@32
Fowls—fresh—dry packed—prime to fcy.—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.....	@37
Western, 55 to 59 lbs. to dozen, lb.....	@38

Western, 43 to 47 lbs. to dozen, lb.....	@39
Western, 36 to 42 lbs. to dozen, lb.....	@37
Western, 30 to 35 lbs. to dozen, lb.....	@36

Fowls—frozen—dry picked—barrels—fair to good:

Western, 60 to 65 lbs., lb.....	@35
Western, 55 to 59 lbs., lb.....	@34
Western, 43 to 47 lbs., lb.....	@37
Western, 30 to 35 lbs., lb.....	@32
Under 30 lbs. to doz.....	@32

Ducks—

Long Islands, bbls.....	@35
-------------------------	-----

Squabs—

Prime, white, per lb.....	@60
Prime, dark, per dozen.....	3.00@ 4.00

LIVE POULTRY.

Broilers, colored, via express, lb.....	@50
Ducks, other nearby, via express.....	@32
Pigeons, per pair, via freight or express.....	@45
Guineas, per pair, via freight or express.....	@80

BUTTER.

Creamery, extras (92 score).....	@41
Creamery, firsts (90 to 91 score).....	@41 1/2
Creamery, seconds.....	36 1/2 @38
Creamery, lower grades.....	35 1/2 @36

EGGS.

Extras, per dozen.....	32 @32 1/2
Extra firsts.....	31 @31 1/2
Firsts.....	29 1/2 @30 1/2
Checks.....	@27

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, f.o.b. works, per 100 lbs.....	@2.50
Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York.....	@2.60
Blood, dried 15-16% per unit.....	@3.40
Fish scrap, dried 11% ammonia, 15% B. P. L. bulk, f.o.b. fish factory.....	4.25@10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	4.00@10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory.....	3.50@50c
Soda Nitrate, in bags, 100 lbs. spot.....	@2.63
Soda Nitrate, in bags, June.....	@2.63
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	3.75@10c
Tankage, unground, 9@10% ammonia.....	3.15@10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton.....	@36.00
Bone meal, raw, 4 1/2 and 50 bags, per ton.....	@36.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	@10.40

Potash.

Kalnit, 12.4% bulk, per ton.....	@ 8.00
Manure salt, 20% bulk, per ton.....	@11.00
Muriate in bags, basis 80%, per ton.....	@32.50
Sulphate in bags, basis 90%, per ton.....	@43.00

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending May 6, 1926:

	April 30.	May 1	3	4	5	6
Chicago.....	37 1/2	38	38 1/2	38	38 1/2	38 1/2
New York.....	39	39	39 1/2	40	40	40
Boston.....	39 1/2	39	40	40 1/2	40 1/2	40 1/2
Philadelphia.....	40	40	40 1/2	40 1/2	41	41

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

	37 1/2	38	38 1/2	38 1/2	38 1/2	39
--	--------	----	--------	--------	--------	----

Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—1926.	1925.
Chicago.....	56,110	48,012	58,360	983,283	953,696
New York.....	63,653	59,083	52,650	1,121,968	1,038,127
Boston.....	18,208	21,565	22,129	350,016	311,869
Philadelphia.....	17,854	18,149	14,357	351,856	288,082

Total.....156,825 146,800 147,476 2,807,123 2,591,804

Cold storage movement (lbs.):

	In May 7.	Out May 7.	On hand May 8.	Same week day last year.
Chicago.....	98,798	133,235	3,001,810	549,867
New York.....	167,274	72,626	3,326,035	535,610
Boston.....	3,606	43,791	1,065,173	150,432
Philadelphia.....	5,820	19,340	1,278,876	128,190
Total.....	275,498	268,992	8,671,894	1,364,099

